

# THE NATIONAL PROVISIONER

OCTOBER 21, 1944

Leading Publication in the Meat Packing and Allied Industries Since 1891



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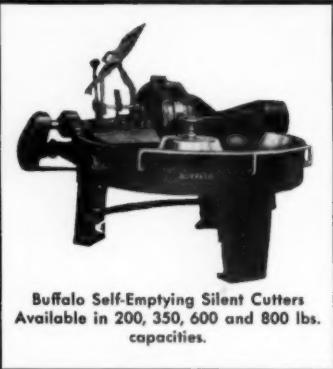
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QUALITY SAUSAGE  
MAKING MACHINES





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THE NATIONAL  
**PROVISIONER**

Volume 111

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Number 17

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# Globe's Roto-Cut Improves Production

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Here are some pointers on what the Roto-Cut will do for you:

It cuts meats cleanly without building up undue heat in the batch. No metal-to-metal contact of cutting surfaces . . . no crushing of tissues which store flavor juices.

Spices, curing material, ice or ice water can be fed right into the batch. It cuts as fine or coarse as desired, and evenly distributes fat, lean and seasoning.

It produces perfectly cut, seasoned and blended meat of better color, greater uniformity. Hamburger, for example, requires only 20-30 seconds, pork sausage, 15-30 seconds and frankfurter emulsion, 3-6 minutes.

Conveyor can be filled while machine is in operation, and automatic weighing and loading devices keep handling at a minimum.

Scientific design and construction make the Roto-Cut a profitable production machine, which will pay for itself rapidly out of savings it gives. Write today for information. We'll gladly give list of users and tell how you can see a Roto-Cut in operation.



30 YEARS OF SERVING THE

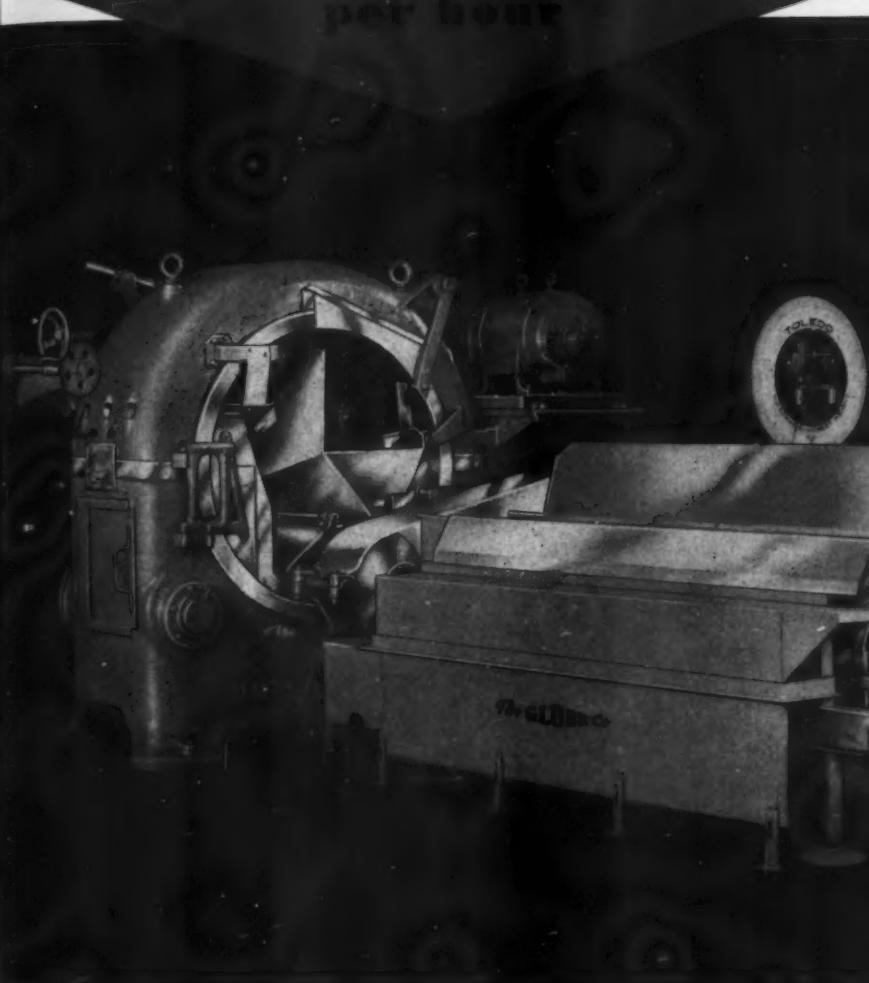
The National Provisioner—October 21, 1944

# e'Modern CuTeat Processor

Work of 3 Machines

Produces

4,000 to 20,000 lbs.  
per hour



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AWARD OF  
ENDING WAR  
THE  
**THE GLOBE COMPANY**

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ING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

# Armour's Sheep Casings and Hog Casings

*... are ideal casings for your  
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**ARMOUR**  
and Company

## A Packer Plans for Post-War Losses

ONE most interesting indication of realistic post-war planning by a meat packing company was published in the October 7 issue of THE NATIONAL PROVISIONER. This article, which will be found on page 270, was not a part of the AMI convention proceedings, but was a digest of the annual report of Canada Packers Limited. Because our readers may miss it in studying the record-breaking convention number, we wish to quote several significant paragraphs from the original report. In explaining the item of "wartime inventory reserve" in its profit and loss statement, Canada Packers says:

"In each of the war years, a sum has been set aside out of profits for wartime inventory reserve. The item this year is \$500,000. . . . By the Department of National Revenue these items are treated as profits, and upon them full taxes have been paid. And they are profits in every respect except one, viz. that all or part of them are certain to be lost at some period following the end of the war.

"During the war livestock prices have advanced to levels which cannot be permanently maintained. . . . As prices advanced, greater than usual profits were made. But most of the excess has been paid to the Department of National Revenue as taxes. There is no complaint regarding this. In wartime the government must take the extra war profits.

"However, when the decline comes in the post-war period, losses will be made, the counterpart

of the extra war profits. From this there will be no escape. The wartime inventory reserve (totaling \$3,419,000 to date) is set up as a buffer against these anticipated losses. . . . Whether this total is too much or too little, no one at present can tell. But the following facts have a bearing:

"One: To convert this year's inventory (March 30, 1944) to the price basis of the last pre-war year (March 30, 1939) would require a reserve of \$6,600,000.

"Two: In the deflation year following the last war, the four companies which now comprise Canada Packers made a combined loss on operations of \$5,500,000."

The idea implicit in these paragraphs—that what has gone up, some day comes down—is not new to any packer who has operated through a period of increase in inventory values followed by a period of deflation. It is an axiom which was learned most painfully by many firms in the years which followed World War I.

It is *hoped* that wartime (and, if necessary, post-war) price control will be successful in preventing further inflation. It is *hoped* that price advances have been so well limited, and that downward adjustment will be so protracted and well cushioned, that the experiences of the last post-war period will not be repeated. These are hopes. The realities call for planning and appropriate action to meet and ride through any post-war period of adjustment in product values and livestock prices.

## Lower Costs Foster Broader Distribution

WAR and economy are incompatible. War may bring great productivity, and may even result in increased efficiency in some industrial operations, but it does not provide an environment encouraging to cost-watchfulness.

While meat packing has probably had less opportunity to become "cost-unconscious" than have some war industries, we believe it might be well for the packer executive to ask himself a couple of questions:

"Just how long has it been since I have had to sit down and really worry and sweat about costs?

"How long has it been since I have directed my full attention at one or more departments of my business to determine how I could improve efficiency, increase productivity, reduce my expenses, turn out products at lower prices and thus broaden my distribution?"

The meat packing industry has handled a record-breaking volume of meat in the last few years and done the job efficiently on a small margin.

While it may be too much to hope that distribution can be maintained at present levels, production and consumption of meat in the United States in the post-war period *should* be much greater than in the pre-war years.

The packer cannot control all the factors which will decide whether or not meat production and consumption are maintained at those higher levels. He can, however, determine that insofar as processing and distribution costs are a factor, he will do his best to see that meat reaches the consumer's table as efficiently and *cheaply* as he is able to put it there. Moreover, he can help foster a similar determination on the part of livestock producers and meat retailers.

The industry's educational advertising program is a fine tool for encouraging greater consumption of meat. It will be most effective, however, if the increase in the consumer's *willingness* to buy meat is accompanied by an increase in his *ability* to do so.

## Meat Packing Institute, Chicago University, Encouraging Gifts for Economic Research

THE Institute of Meat Packing of the University of Chicago announced this week that it is encouraging gifts to the University which may be used for the investigation of economic problems affecting the meat industry.

The Institute of Meat Packing pointed out that with the conclusion of the European phase of the war, many serious and far-reaching economic, marketing and distribution problems will face the meat packing industry. Plans must be made now for a thorough study of many of these basic problems, in order that the results of such studies may be made available for immediate application in the postwar period.

### Suggest Subjects for Study

Some examples of subjects that need thorough study (there are a number of others) are presented below.

1.—A study of the problems involved in the preparation and distribution of frozen meats, including consumer reaction to fresh frozen meats, size of package, type of package, etc.

2.—What does the consumer want in meat? (With special emphasis on ways and means by which the meat packing industry can maximize consumer demands for its product.)

3.—Economic factors involved in the extension of the lard market.

4.—Possibilities for increasing consumer demand for canned meats in the postwar period.

5.—A study of the prospective demand for dry salt meat after the war, considering possible alternative uses.

6.—The place of meat experts in the postwar period.

7.—An economic study of the meat packing industry, with special reference to the relationship between national income and the supply of meat to consumer expenditures for various types and cuts of meat, and for lard.

8.—A study of meat consumption by income groups.

9.—What becomes of the consumer's meat dollar? Who gets it? (With special emphasis on the margin received by the meat packing industry for its services.)

10.—Long-time goals for livestock production, with emphasis on maximizing production of livestock.

One well-known meat packer believes that not only should these economic subjects be studied but that now is the time for this program to be undertaken. This individual contributed \$10,000 to the University for the purpose of conducting certain basic research. Subsequently, this fund was made available to the Institute of Meat Packing of the University's School of Business and will be utilized in engaging the services of some outstanding person who will undertake an intensive and thorough

study of specific problems in the meat packing industry.

Arrangements may be made with the University to name each individual fund after the donor, if so desired. For example, if John Doe makes a gift for a certain purpose, the name of the John Doe Fund may be associated with the publication of results emanating from research study carried on with funds which have been supplied by him.

The Institute of Meat Packing at the University of Chicago (which is conducted jointly by the School of Business at the University and the American Meat Institute) is equipped to supervise economic research work relating to the various aspects of business management as applied to the meat packing industry.

### THANKSGIVING DATES

Only eight states will celebrate Thanksgiving on the traditional Thursday in November this year, according to a survey of governors just completed by the Association of National Advertisers, New York. States which will observe November 30 are Arkansas, Florida, Georgia, Idaho, Nebraska, Tennessee, Texas and Virginia. Georgia will also celebrate on November 23rd. The governors of the other 40 states have said that they will proclaim the fourth Thursday, November 23, as Thanksgiving. This is in accordance with the federal law of December 26, 1941, which directs the President to fix the date of Thanksgiving as the fourth Thursday in November. As a result of the passage of this federal law, confusion regarding Thanksgiving dates arises only in years when there are five Thursdays in November.

## Formal Organization of Industry Research Foundation Is Completed

**F**ORMAL organization of the American Meat Institute Foundation, the agency which will administer an extensive technical and creative research program on the problems of the meat packing industry, has been completed with its incorporation and the announcement of the officers and the board of directors. A number of industry leaders, including the new officers and board, have constituted themselves a group in order to get the foundation started.

Thomas E. Wilson is chairman of the board of directors of the foundation; Wesley Hardenbergh is president; H. R. Davison, vice president; H. Harold Meyer, secretary-treasurer, and Roy Stone, assistant secretary-treasurer.

Members of the board of directors are E. A. Cudahy, H. R. Davison, G. A. Eastwood, T. Henry Foster, Wesley Hardenbergh, J. C. Hormel, J. F. Krey, George M. Lewis, Oscar G. Meyer, H. Harold Meyer and Thomas E. Wilson.

### Cite Foundation's Objective

The function of the foundation will be to provide adequate space and equipment for scientific research and for a program of research which will benefit not only the industry as a whole, but all members of it, especially the smaller members of the industry who may not have their own research facilities. The foundation is a non-profit corporation.

Wesley Hardenbergh, president of the foundation, pointed out this week that the creation of the organization is a progressive step forward in the interest of the consuming public and of the American meat packing and livestock industry. No industry can maintain its place in the America of the future with

out keeping pace with or ahead of the progress being made by other industries. Progress, says Mr. Hardenbergh, is the keynote of the day and research is an important basis of progress. He then declared:

"The consuming public expects the industry, as it does others, constantly to improve its products; to improve techniques of refrigeration; to develop techniques for retention of vitamins in cooking processes; and many other developments of a similar nature. The industry itself must constantly seek more economical methods of processing and distribution."

Among the problems to which scientific research might be directed are those involving public policy, such as stream pollution and sewage disposal; those involving development of information for presentation to regulatory officials, such as sterilization problems and public health standards, and studies of meat and meat products from the consumer standpoint.

### WHAT HAPPENS TO RILEY ON OCTOBER 29 BROADCAST

The ghosts that walk on Halloween plague the Riley family in the October 29 broadcast of the American Meat Institute's radio show, "The Life of Riley," starring William Bendix. The plot revolves around a spooky theme in which Junior and a group of his friends draw straws to determine who will spend the night in the haunted house on the hill. Junior is elected and gets the cooperation of his father to help him waylay the ghost. The exciting climax is a new departure on the program.

l celebrate traditional Thanksgiving this year, as governors just elected in the nation of New York, States of Oregon, California, and Virginia, Idaho, Montana and Virginia celebrate as governors of the states that they will be in office this is in accordance with the President's ruling as the new member. As this federal Thanksgiving is when there is no member.

head of the other industry, Hardenberg, and research progress. He

expects this, constantly to improve; to develop vitamins in my other direction. The industry seek more processing and

which science directed an industry, such as sewage disposal, treatment of infectious regulatory problems, and studies

on Halloween, the October American Meat Industry, the Life of Bixby. The halloween theme is of his friends, the who wanted house and gets the help him in visiting climate program.



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## PREPARING TRUCKS FOR WINTER RUNS

THE frost is on the pumpkin these brisk October mornings, and alert truck superintendents, knowing that the crisp tang in the air will soon give way to sub-freezing temperatures, are busily engaged in preparing their truck fleets for whatever challenge the nation's fourth wartime winter will have to offer. Rather than risk expensive breakdowns brought about by inadequate precautions, these men are directing intensive winter truck maintenance programs, including such vital operations as flushing and checking radiators and hose connections, adding anti-freeze, adjusting carburetors for efficient cold-weather operation, changing to lighter grades of oil and grease, cleaning spark-plugs and inspecting electrical systems, charging batteries where necessary, switching tires if required and reviewing the condition of such accessory items as heaters, windshield wipers and tire chains.

Typical operations in the winter truck maintenance routine are illustrated by the photos on this page, most of which were taken this week by a Provisioner photographer in the garage of Oscar Mayer & Co., Chicago. The numbered photos show:

1.—George Haas, garage superintendent, checks grease in differential. 2.—Carburetor checkup on a Wilson & Co. delivery unit. 3.—Andrew Gumbur, Oscar Mayer mechanic's helper, fills crankcase with winter grade oil. 4.—George Haas checks truck battery with hydrometer. 5.—Andrew Gumbur adds proper amount of anti-freeze to flushed radiator. 6.—Checking skid chains for country runs. 7.—George Haas tuning up the engine of Oscar Mayer & Co. truck.



# Livestock and MEAT!

## SWIFT SOUND FILM TRACES PROGRESS OF MEAT PACKING

THE accompanying scenes are from "Livestock and Meat," a new 16 mm. educational sound film being made available by the agricultural research department of Swift & Company to producer groups and others interested in the development of the nation's livestock and meat industry. The film runs 49 minutes on the screen.

"Livestock and Meat," Swift & Company points out, covers "the story of the tremendous job of getting livestock to our United States and developing the systems of production, processing and marketing we have today." In the film, a man with years of experience in the business tells the story of the livestock and meat industry to a class of agricultural students. He explains that while many new developments have taken place in the trade, certain basic principles, such as the buying and selling of livestock, have remained essentially unchanged.

Through the words of a veteran livestock man, the marketing of cattle in the days of the drover is described. Later sequences in the film trace the development through the years of nation-wide transportation, year-round markets and the efficient use of by-products. With the film, the company provides copies of a supplemental educational booklet, "Wait 'Til I Put That Down," which is retained by members of the audience. The new film has proved immensely popular.



## Livestock Raising Factors Influence Quality of Meat

Certain controllable factors in livestock raising—such as breeding, feeding, age and exercise—have been proved to exercise definite influence on meat quality, according to studies by O. G. Hankins, meat research specialist of the U. S. Department of Agriculture.

Pointing out that the flesh of cattle, hogs, and sheep, as they come to market, varies greatly in physical and chemical composition, Hankins tells of breeding and feeding experiments which resulted in meat having unusually high palatability and nutritive value, plus eye appeal.

In one study, samples of meat from steers of the same breed but different in type varied as much as 12 per cent in moisture content, 23 per cent in fat, 14 per cent in protein, and 7 per cent in ash. In other experiments, differences in tenderness were found to be influenced by breeding and exercise, as well as by the age and feeding of the animals. Differences in juiciness of the meat and in the color of both the lean and fat also were observed.

Breeding has an especially important influence on meat quality. Research has also indicated, surprisingly, that the meat of exercised cattle is more tender than that of cattle having little opportunity to move about. Also it is not necessarily true that the meat of a young animal is tender and that of an old one is tough, although tenderness generally decreases with age.

Among the controllable factors that cause differences in tenderness, says Hankins, are breeding, feeding, age, and activity of animals, enzymes that occur naturally in the meat, freezing, and cooking. Studies have shown that certain qualities of meat can be improved by identifying and using, for breeding purposes, animals whose progeny yield meat superior in those qualities. This means that the goal in breeding most animals is not so much the physical type that appeals to the eye but rather the type of animal that produces highly palatable and nutritious meat and a high proportion of the preferred cuts.

Ability to differentiate between breeding animals, especially sires, in their capacity for producing progeny of this kind, Hankins declares, is an intriguing challenge to research workers and skilled stockmen.

## DROPS ACCOUNTS PAYABLE

Savings in time of 20 per cent monthly has resulted by eliminating accounts payable to reduce bookkeeping effort, reports W. J. Meyer & Co., Pittsburgh, Pa. The innovation of paying bills immediately has given W. J. Meyer, president, more time for selling and freed him for light manual labor for which help isn't available, it is reported.

# A LOOK INTO THE POSTWAR MARKET FOR FROZEN MEAT

**G**AGING the probable consumer demand for pre-packaged frozen meats after the war is one of the major problems posed by this enigmatic field, for unless meat packers can find some tangible justification for believing that consumers will demand a substantial proportion of their meat in frozen form there is little cause for regarding this market as more than a sideline—and not necessarily a profitable sideline, although it might develop into one.

Rather than plunge into this field on a widespread scale, the packing industry will probably confine its initial efforts to freezing and packaging the better grades of meats from which can be secured the best profits. This may mean foregoing, to some extent, the advantages which accrue from mass production. At the same time, readjustments and additions to plant equipment will be necessary, as will certain changes in marketing and delivery methods. Unless these changes eventually lead to volume production at suitable profits, packers cannot be blamed for eying the frozen meat market with caution.

## Evaluating Demand

Evaluating the postwar frozen meat field is a task that even the most astute market analyst approaches with misgivings. Rife with imponderables, it nevertheless narrows down to the basic two-edged query: Will Mrs. Average Housewife be inclined, and able, to buy frozen meats on a large scale after the war?

There are, of course, innumerable ways of tackling this perplexing question, yet it is doubtful that any can furnish a categorical answer. However, it does seem possible to estimate with reasonable accuracy the maximum demand which can be expected for frozen meats in the immediate postwar years.

Toward this end, it should be borne in mind that no matter how great consumer demand may become for frozen meat, it must necessarily be limited by the amount of household refrigerator space available for storing this commodity. Even if we accept the premise that many families will wish to lay in substantial quantities of frozen meats (which has yet to be proved), they must have home units in which to store it, unless, of course, they rent space in locker plants. Thus, by determining the size and number of units which will be available shortly after the war and estimating their annual turnover, some indication of the potential market can be ascertained.

According to a recent survey by the War Production Board, 187 concerns have indicated that they will manufacture low-temperature refrigerators as

soon as materials and labor are obtainable. This is a tremendous increase over the number active before the war. Prior to 1937, all home freezers (a term commonly used despite the fact that these cabinets are actually holding boxes and not freezers in the commercial sense) were either home made or custom built, according to Dr. D. K. Tressler, manager, General Electric Consumers Institute, who has made an exhaustive study of this subject.

In the three years before the war, factory built models were available but the public was slow to accept them, he declares. However, acceptance mounted as the war progressed, mainly because of the food scarcity.

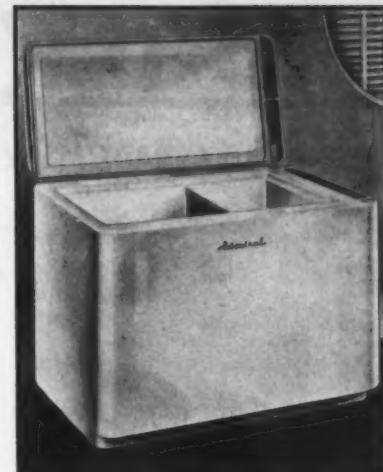
Factory built models have proved a testing ground for efficacy of design, with the majority equipped to maintain zero degree temperatures. The trend now seems to be toward larger units, although it is generally predicted that the most popular model immediately after the war will hold from 100 to 200 lbs. of food and be from four to six cubic feet in size. In addition, there will be many two-temperature household units having a large compartment for cool storage and a relatively small compartment for holding frozen foods. A typical example is the Philco refrigerator which is publicized as having a freezer compartment holding from 10 to 15 lbs. of food.

There is a definite need for standardization of rating, in the opinion of Dr. Tressler, who cites a recent advertisement for a certain refrigerator in which it is stated the low temperature section



## DUAL TEMPERATURES

Another style of refrigerator expected to be in big demand when production resumes is two-temperature unit of type above.



TYPICAL HOUSEHOLD UNIT

The rate at which low temperature refrigerators, such as the Admiral unit shown above, can be produced may prove important factor in governing frozen meat sales after the war.

has a capacity of two bushels of frozen food at 22 degs. below freezing.

"Two bushels of what?" Dr. Tressler asks. "Two bushels of spinach prepared for freezing would not require the same cubic foot storage space as two bushels of peaches. Further, since most foods freeze at 32 degs. F., a temperature 22 degs. below freezing would be only 10 degs. F., not sufficiently low to prevent deterioration of the food during storage."

To these observations may be added that of another authority—the Deep-freeze Division of Motor Products Corp., North Chicago, Ill.—which estimates that the average household freezer will hold about 40 lbs. per cubic foot, which will be turned over from four to six times a year. This is in line with the consensus of manufacturers, which appears to be that the average turnover per year will be 200 lbs. of food per cubic foot. Thus, if the "average" unit encompasses five cubic feet of storage space, the annual turnover per unit would be approximately 1,000 lbs. of frozen foods.

With the size and food turnover rate fairly well established, the next consideration is: How many units will be sold in the immediate postwar era? A presumably authoritative estimate is advanced by Ray W. Turnbull, president, General Electric (Hotpoint) Appliance Co., Chicago, who is quoted by *Sales Management* as saying that "one million home freezers will be sold in the first two postwar years."

Assuming that sales of these units will be equally divided across the two years, and estimating the average frozen food turnover per unit at 1,000 lbs., an increase in total home freezer space for the first two postwar years of  $1\frac{1}{2}$  billion lbs. is indicated, or an average of 750 million lbs. per year. The proportion of this figure represented by

# C-D

TRADE MARK

## THE QUALITY TRADE MARK



**For Grinder Plates and Knives  
that Cost Less to Use**

### COME TO SPECIALTY!

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Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

#### C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

#### C-D CUTMORE KNIVES

#### C-D SUPERIOR KNIVES

#### B. & K. KNIVES

all with changeable blades.

Also, *Sausage Linking Guides, Casting Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.*

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**THE SPECIALTY  
MFRS. SALES CO.**

Chas. W. Dieckmann

2021 Grace St., CHICAGO 18, ILL.

frozen meat is impossible to gage. Therefore, to be on the safe side, let us assume a high estimate—50 per cent. Calculations based on this percentage indicate that the maximum amount of new home storage space devoted to frozen meat would average 375 million lbs. annually for the first two postwar years.

From a quantitative standpoint, this is a small amount; in 1943, for example, total domestic meat consumption amounted to about 24 billion lbs. How-

blows—and how strongly. Further, they have been on an overall basis with no attempt to classify areas and communities. It is doubtful that urban sections will ever have the incentive to store large quantities of meat as rural communities, where the nearest meat market is often many miles off.

It should also be noted that a good share of home freezers will be sold through locker plants, many of which have already indicated their desire to become distributors of these units. On the surface, at least, it would seem only logical that the consumer who purchases his household unit through a locker plant will also buy much, if not all, of his meat there as well. Only where the locker plant operator secures his wholesale cuts from the meat packer can the latter expect to share in this business.

There is one important buyer of meat who has not been mentioned as yet—the hotel and restaurant trade. This group purchases about one-fourth of all meat sold in the United States and therefore comprises an important outlet for the meat packing industry. There is no reason to believe this group would be interested in purchasing frozen meat, an opinion confirmed by several commission houses queried on the subject.

The hope that choice meats can be processed and packaged in the packing plant so that the housewife may buy a sirloin steak or pork roast wrapped with the seal and grade of the processor on the package was expressed during a meeting of the National Association of Food Chains at the Drake hotel, Chicago, this week. Freezing the meat is one of the best methods of attaining this goal, it was indicated.

Frozen foods will have a much wider distribution after the war, according to two speakers at the meeting—Robert B. Rasmussen, president, National Tea Co., and Joseph B. Hall, vice president, Kroger Grocery & Baking Co. "No system has been developed by which the housewife can buy meat with the same confidence with which she purchases coffee, butter and other packaged foods," Rasmussen said. "Therefore, meat buying is wrapped up in the personality of the butcher. The average consumer has no other choice than to buy from someone she can trust." Packaging meat in the packinghouse would be "Utopia," he added.

The frozen food industry is developing plans for marketing prepared meals ready for heating and serving, it was stated during the meeting. Frozen cooked dishes of this type would be a boon to the small apartment dweller, one of the speakers said.

#### Let Packer Package Meat, Chains Urge

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ever, this is more than a quantity matter. First, a large proportion of this estimated 375 million lbs. of frozen meat probably would be boned. Second, it would in all likelihood be top grade. This latter fact is most important, for experience has proved that it is in the premium grades that the greatest profits lie. This is true in businesses outside the packing industry as well; brewers, for instance, have found that although sales of premium beers may be low from a volume standpoint they return a handsome profit.

Admittedly, the foregoing figures are purely speculative, and should be regarded as such. However, they do indicate to some extent which way the wind

#### ATTEMPT SETTLEMENT OF CANADIAN PLANT STRIKE

Humphrey Mitchell, Canadian Minister of Labor, announced this week that a commissioner will be appointed to settle the labor dispute in the meat packing industry. Members of the United Packinghouse Workers of America recently voted in favor of strike action to enforce their demands for master contracts on a nationwide scale in the larger meat plants. The agreement requested by the union would call for pay increases, uniform wage rates across Canada, a closed shop and a check-off system for collecting union dues.

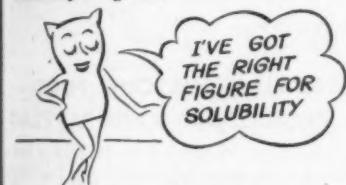
After a proposed meeting among government officials, packers and union representatives was cancelled last week, Fred Dowling, a director of the United Packinghouse Workers, said that the companies' action in not attending might help to precipitate a strike.

## WE'VE AN EYE FOR "FIGURES"

WHO WINS the beauty contest? The lovely with the best figure. For she's the one the judges pick, when a bevy of pretty girls passes in review. Which just proves that the right kind of figure always makes a hit . . . that shape is often the measure of success.



Take the salt business, for example. Just as our super-glamour gal's figure is "different," you'll find the shape of an Alberger crystal different. For only Diamond Crystal is *flash crystallized*—crystals caused to grow much more rapidly. As a result, Diamond Crystal Alberger flakes have maximum specific surface. And any chemist or food technologist knows that the solubility rate of salt depends on specific surface more than anything else.



So, if it's rapid solubility you're interested in, it will pay you to study Diamond Crystal. Compare it with the salt you're now using. Examine its crystals. You'll be delighted with the results of your laboratory comparison, and equally pleased when you follow up with actual plant tests. Yes, a trial will convince you that the *right shape* puts Diamond Crystal out in front when it comes to rapid solubility.



NEED HELP? HERE IT IS!

If you have a salt problem, write to Technical Director, Diamond Crystal, Dept. I-7, St. Clair, Michigan. We'll be glad to advise you—or even send an experienced salt technician to your plant—without obligation to you.

**DIAMOND CRYSTAL**  
ALBERGER  
PROCESS  
SALT

## Wilson Cites Disease and Bruise Losses at Conservation Clinic

**S**PEAKING on the program of the Livestock Conservation and Production Clinic at Oklahoma City on October 20, Thos. E. Wilson, chairman of the board of Wilson & Co., Chicago, decried the heavy losses suffered annually by the livestock and meat industry through controllable animal diseases and urged increased vigilance against practices which result in costly bruises to meat animals.

The Wilson executive, who raises large numbers of cattle on his New Mexico ranch and maintains extensive livestock feeding operations on his Iowa farms, supplemented his observations on the future of the Sooner state as a source of livestock with specific figures on meat animal disease losses in Oklahoma and in the nation as a whole.

At the same time, Wilson reminded the state's livestock raisers that the future of their industry would be "greatly improved by minimizing wide swings in production—by greater stability—so that good breeding and fine herds will not be liquidated, and so that improved production practices will not be interrupted."

### Urge Long-Term Outlook

In considering how to utilize the state's land resources most effectively, Wilson suggested that agricultural leaders carefully examine the outlook for livestock, dairy and poultry products in contrast to the long-term outlook on some of these cash crops.

The Wilson board chairman, who is also chairman of the National Livestock Conservation Council, told listeners that there were many benefits to be derived from greater livestock conservation. "By livestock conservation," he said, "I do not mean the holding back or accumulation of livestock or poultry. I mean the wise utilization of our livestock and livestock production resources. This calls for the elimination of needless waste in the whole livestock industry—the control of diseases and parasites and the reduction of the huge losses that come from the improper care and handling of livestock and livestock products . . . ."

Wilson pointed out that as livestock conservation practices become more general and more widely effective, producers become more prosperous and better customers, while business, industry

(Continued on page 36.)

**A**ll Cudahy's Casings must pass a rigid uniform strength test . . . are graded to a fraction of an inch, by millimetric selection, so you get the exact diameter you specify. Thus you cut breakage losses, and get smooth fine-looking sausage of uniform size.

### Whatever Your Casing Needs Cudahy Offers

**OVER 79 DIFFERENT SIZES**—From cocktail franks to mortadella—whatever sausage you make—you can get the casing that fills the bill from Cudahy's wide selection which includes imported casings.

**FAST BRANCH SERVICE**—Cudahy's many branches can quickly fill your orders from stocks on hand.

For quality casings in every respect—get in touch with one of our Casing Sales Experts today!

**THE CUDAHY PACKING CO.**  
221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

## INSPECTED PACKERS TO SET ASIDE MOST CANNER-CUTTER BEEF

Packers operating under federal inspection must now set aside for procurement by government agencies or authorized purchasers 80 per cent of the conversion weight of each week's production of beef from cutter and canner grade steers, heifers and cows (Grade D beef). This requirement was established in Amendment 15 to WFO 75.2, effective October 15.

Bulls of canner and cutter grades are not included in the set-aside requirement.

The new set-aside order will affect particularly canned meat and sausage production for civilian consumption. Stocks of manufacturing beef are somewhat larger than normal at present; the October 1 U.S. storage stocks report showed 130,855,000 lbs. of frozen beef in storage against a five-year average of 59,186,000 lbs. for the same date. Offal inventories on October 1 amounted to 52,930,000 lbs. against a five-year average of 73,195,000 lbs.

The War Food Administration stated that its action was taken to obtain necessary quantities of canning beef essential to overseas military operations and other war uses. A similar set-aside regulation was in effect from January 30 to April 30, 1944. Then, because sufficient canning beef could be obtained

for war needs, the set-aside order on canner and cutter beef was suspended.

Packers operating under federal inspection also must set aside 60 per cent of choice, good, commercial and utility grade beef meeting Army specifications. Since not all beef slaughtered under federal inspection meets Army specifications, and since about one-fourth of the beef supply is not slaughtered under federal inspection, it is estimated that about 30 per cent of the total U. S. beef supply will be going to U. S. military forces and other war agencies.

research department, American Meat Institute; "Antioxidants and Synergists," H. A. Mattill, University of Iowa; and "Stability Values Determined by the Active Oxygen Method and by Storage in Glass Vials," by L. W. Riemenschneider and R. M. Speck, Eastern Regional Research Laboratory, Philadelphia.

Other topics will include: "The Chemical Determination of Tocopherols in Animal Fats and Its Application to a Study of the Stability of Hog Fats Affected by Fatty Acid Composition and Tocopherol Content," by J. R. Chipault, W. O. Lundberg and G. O. Burr, University of Minnesota; "A Spectrophotometric Method for Differentiating Between Lard and Hydrogenated Vegetable Oils," by B. W. Beadle, H. R. Kraybill and Louis A. Stricker, research department, American Meat Institute; and "Selective Hydrogenation in the Preparation of Purified Oleic Acid and Methyl Oleate from Animal Fats: Elimination of Extremely Low Crystallization Temperatures," by Daniel Swern and John T. Scanlan, eastern regional research laboratory, Philadelphia.

The report of the soap analysis committee will be read by M. L. Sheely, Armour and Company, Chicago, and the report of the committee on analysis of commercial fats by V. C. Mehlhabeck, Swift & Company, Chicago.

## Oil Chemists to Hold Fall Meet in Chicago

The eighteenth annual fall meeting of the American Oil Chemists' Society, to be held at the LaSalle hotel, Chicago, October 25 to 27, will bring to the rostrum speakers on 32 topics, it is announced by Klare S. Markley, president. Among the subjects to be discussed will be several of interest to the packing industry, including:

"Oxygen Absorption of Methyl Esters of Fat Acids and the Effect of Antioxidants," by A. J. Stirton, J. Turer and R. W. Riemenschneider, of the Eastern Regional Research Laboratory, Philadelphia; "Use of Dried Air in the Active Oxygen Method of Determining Relative Stabilities of Fats," by Julius Nagy, B. W. Beadle and H. R. Kraybill,

## KREY FIRST MISSOURI FOOD PROCESSOR TO WIN "A" FLAG

The Krey Packing Co., St. Louis, first Missouri food processor to win the War Food Administration's Achievement "A" award, will receive the award flag at a formal ceremony in the Beaumont high school auditorium on November 9, it is announced by Floyd H. Tuchscher, St. Louis district representative of WFA.

The green and white flag, symbol of the award, will be presented to Krey officials by Capt. W. B. Beacham, S. C. liaison officer with the Quartermaster Corps, Chicago. Token "A" pins, which may be worn by all employees in recognition of their part in the winning of the award, will be given a representative group of employees by E. O. Pollock, midwest director of food distribution WFA.

## BOX CAR DEMURRAGE UP

Effective October 19, demurrage charges for box cars not loaded or reloaded within the free time provided by tariffs became \$2.20 per car per day for the first two days; \$5.50 per car per day for the third day; \$11.00 per car per day for the fourth day and \$16.50 per car per day for each succeeding day. The new demurrage charges were established in an amendment to ICC Service Order 242, following an earlier announcement of somewhat lower penalty charges in that order.



These porkers  
arrived  
in style...



packaged in  
**ZIPP**  
**CASINGS**  
(VEGETABLE PARCHMENT)

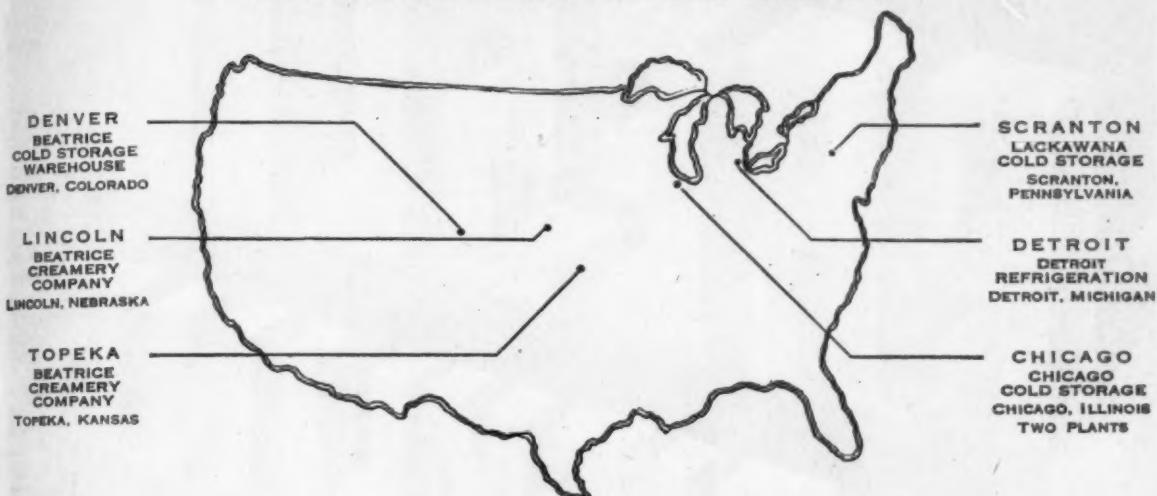
Attractive, multi-color printing provides trademark identification for your pork sausage meat . . . and eye-appeal that commands "front and center" display in the retailer's meat case. In this handy package your product is ready-packaged for easy sales and ready-formed for easy use. ZIPP Casings "breathe" . . . allow gas to escape and thereby keep the meat fresh longer. Your cost is only about  $\frac{1}{2}$ c per pound of meat. Write today for complete information.



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4474 N. Broadway • Chicago (40) Ill.

# BEATRICE CREAMERY COMPANY

## AFFILIATED REFRIGERATED WAREHOUSES



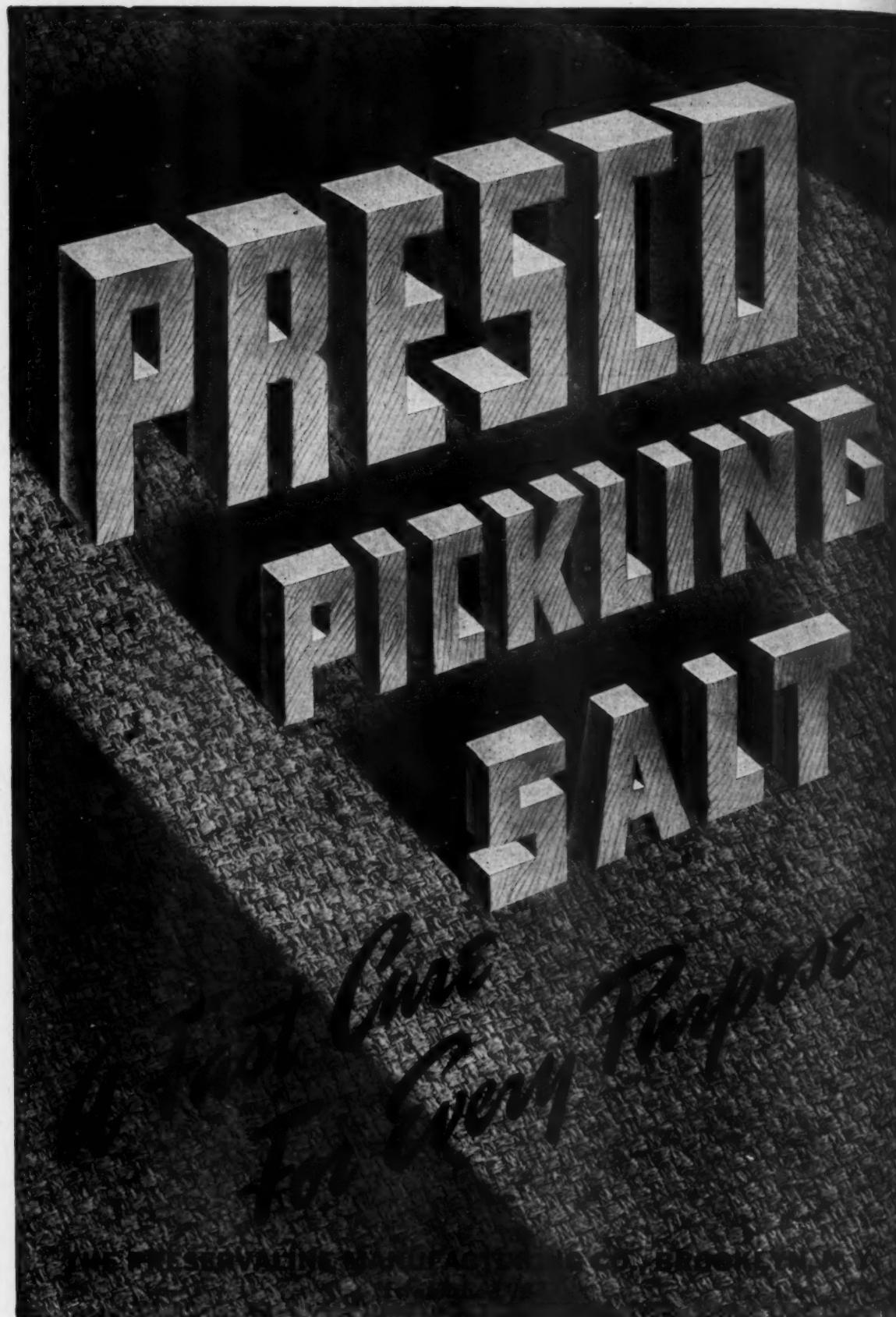
STRATEGIC LOCATIONS  
FOR  
PROPER STORAGE OF  
BUTTER      FROZEN      EGGS  
CHEESE      FOODS      MEAT  
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Dependable  
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Accessible To All Markets

40 YEARS EXPERIENCE  
IN THE COLD STORAGE BUSINESS

In War, As in Peace,  
Serving the Nation's Shippers  
Conserving America's Food



# NEW EQUIPMENT and Supplies

## PORTABLE REFRIGERATOR

A new portable gasoline-operated refrigerator for holding fresh meats at 10 deg. F., when outside temperatures are 120 or higher, is now in production and the first shipments are now arriving in many of the Pacific theaters of operation, the War Department said. Each unit is mounted on skids for hauling by jeep for short distances, but two refrigerators stocked with meat are usually loaded on a 2½-ton truck to make regular trips from division headquarters to advance areas near the battle lines. The refrigerator has an inside volume of 26½ cu. ft. and weighs 1,500 lbs.

The soldier fighting in hot tropical climes may now be able to enjoy fresh meats. The almost-zero temperature is made possible because the 8-ft. long cabinet is unique in design and insulation and cold plate refrigerant is used. It is metal covered and so sturdily built that it can take a 4-ft. fall and keep right on "ticking." One refrigerator protects meat for 400 men.

Developed in the York Corporation laboratories in collaboration with Army engineers, twin eutectic plates make it possible for the new units to maintain low temperatures for several hours exposed to the sun and with their mechanical refrigeration shut off. The plates, 1 in. thick and 7 ft. long, are filled with a special chemical freezing solution and house the cooling coils of the refrigeration apparatus.

The solution holds its low temperature over a long period and chills the package to 10 degs. The plates, once frozen by the container's refrigerating machinery, have nearly 75 per cent of the cooling capacity of a block of ice of similar weight. Like an outboard motor, the refrigerated package is set in operation by pulling a rope attached to the flywheel of a 1½-h.p. gasoline motor set in a bird-cage housing on top of the container.

## NEW FREEZER SPACE

A considerable increase in household use of frozen foods after the war is predicted by Raymond Klinck, vice president of Merchants Refrigerating Co., New York. He points out that the recent creation of new freezer space for government use within existing plants throughout the country will enable refrigerated warehouses to store a substantially increased volume of frozen foods.

Mr. Klinck says that while the government now has first call on cold storage facilities, refrigerated warehouse

operators realize that the present rush of business is caused primarily by war conditions.

Since late in 1943 Merchants has converted 1,458,359 cu. ft. of cooler space (approximately 32 degs.) to freezer space (zero to -20 degs.) in the New York area. The firm has four warehouses in and around New York, another at Buffalo and operates the Bronx Terminal Market for the Department of Agriculture for storing government foods; in addition, it operates a brine line supplying refrigeration to stores in the downtown Manhattan food market.

The Merchants warehouse at 17th street and Tenth ave. is the world's largest warehouse devoted exclusively to cold storage. It has 5,658,928 cu. ft. of refrigerated space and will hold 62,248,208 lbs. of merchandise.

The building at North Moore and Beach streets has 3,073,375 cu. ft. of refrigerated space and will hold 33,829,125 lbs. The Jersey City unit contains 2,958,905 cu. ft. of refrigerated space and will hold 32,547,955 lbs. The Newark, N. J. plant has 1,687,003 cu. ft. and will hold 18,557,033 lbs.

A recent addition to the Merchant's plants is that of the Terminals & Transportation Corp., Buffalo, N. Y. It has 1,500,000 cu. ft. of refrigerated space; 1,000,000 cu. ft. for general storage, a 100-car rail siding and a waterfront dock 2,100 ft. long.

## WATER HEATING UNIT

A steam mixer and water heating unit in which the condensate itself is utilized as hot water has been introduced by the O'Brien Steam Specialty Co., Syracuse, N. Y. This completely packaged unit includes heater, temperature regulator, temperature-pressure relief valve, thermometer, and where necessary or desired water pressure regulator and steam and water pressure gages.

Employing a new muffler-diffuser type mixing nozzle, the heater is said to be efficient and quiet. Not only is all the heat of the steam delivered to the water, but the heat of the condensate is also used. The unit is designed for steam pressures of 50 to 150 lbs.

The unit can be easily installed near the point of use, according to the manufacturer, to deliver an adequate supply of hot water at controlled temperatures. Steam pipe sizes range from ½ to 1½ in., with capacities ranging up to 5,500 gph. A wide selection of temperature ranges is available, making the unit practical as either a primary or booster heater.

## FLASHES ON SUPPLIERS

HOY EQUIPMENT CO.—The resignation of H. R. DeCressey, sales supervisor of the Visking Corporation, Chicago, effective November 1, to accept an executive position with the Hoy Equipment Co. of Milwaukee, is announced by Visking Corporation. During his 17 years of association with the casing organization, DeCressey is said to have contacted practically every sausage manufacturing and meat packing plant in the United States, Mexico, Cuba and the Hawaiian Islands, supervising the installation and use of cellulose casings. For the past several years, he has served as sales supervisor in charge of technical problems. A farewell party was given for DeCressey at the Standard club, Chicago, last month.

ISLAND EQUIPMENT CORP.—Appointment of the Island Equipment Corp., New York, N. Y., as exclusive distributors of all conveying equipment manufactured by the Conveyor Specialty Co., Walpole, Mass., is announced by John W. Stiles, general manager of Island Equipment Corp. In making the announcement, Stiles said: "At the present time, the large number of orders on hand prevents us from stocking their standardized items, but as soon as conditions permit, production will be stepped up to a point where we believe we will be able to carry a substantial stock on hand for immediate shipment upon receipt of orders."

MARATHON CORPORATION.—The Menasha Products Co., sales division of Marathon Corp. since 1927, has announced a change of name to Marathon Corp. The company manufactures packages and packaging materials for the meat packing industry. The change, according to officials, is being made at this time to provide uniform identification for various plants and varied manufacturing activities of Marathon. Leo E. Croy, vice president, says that the new name is being adopted coincident with the company's post-war expansion program, which includes the leasing and building of several new plants. Certain finished products which now carry the "Menasha" trade name, will in the future be called Marathon products. The change is aimed solely to simplify and make uniform the corporate and trade names of the organization.



H. R. DECRESSEY

# Tested With Hot Fat, Patapar Shows No Penetration



*Pour melted fat on Patapar... turn sheet over. No penetration.*



## Keeps Fatty Foods Fresh, Appetizing

Pour hot fat on Patapar. Let it stand several days, then turn the sheet over and note clean under-surface. No penetration.

It's this power of resistance that has brought Patapar the job of protecting many food products. Packaged with Patapar, foods such as butter, shortening, bacon are kept fresh, appetizing.

## Boiled, It Comes Out Firm, Strong

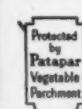
High wet-strength is another great Patapar feature. Imagine a paper that can be immersed in boiling water for hours and come out firm and strong. Patapar will do exactly that.

Here are some of Patapar's many uses:

**Meat wrappers** **Tub liners and circles**  
**Ham boiler liners** **Lard wrappers and**  
**Butter wrappers** **bulk packaging units**  
**Carton and box liners**

## Complete Printing Service

Printing in one or more colors is part of the complete wrapper service available to Patapar customers. Our plants are equipped with modern facilities for printing Patapar by letterpress or offset lithography. We handle every detail, from original art design to the delivered job.



This little Keymark is the nationally advertised symbol of wrapper protection. It can be included on printed Patapar at no extra cost. On your wrappers, it tells customers that you are giving your product the best possible wrapper protection.

## Patapar Vegetable Parchment

**Paterson Parchment Paper Company**  
Bristol, Pennsylvania

West Coast Plant: 340 Bryant St., San Francisco 7, Calif.  
Branch Offices: 120 Broadway, New York 5, N.Y.  
111 West Washington Street, Chicago 2, Ill.  
Headquarters for Vegetable Parchment since 1884

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

• H. L. Morehouse, manager of the New London, Conn., branch of Wilson & Co., completed 25 years of service with the firm this summer, having entered its employ in 1919 as a car route salesman and serving for a number of years as car route district manager before being transferred to the branch house department in 1938. Morehouse reports that of 22 men on the payroll of the New London branch before the war, 16 are now in military service.

• D. K. Sanders has been appointed head of the pork division of The Cudahy Packing Co., on September 25, succeeding F. W. Hoffman, elected president of the company. Sanders has been a Cudahy employee since 1924, when he started as a clerk in the auditing department in South Omaha. A year later he was transferred to the pork department, and as a member of that department, served at South Omaha, Chicago, and Sioux City. He was in charge of the pork department at South Omaha when transferred to Chicago and assigned to his present position. J. W. Christian, named head of the Cudahy branch house and car route sales division on September 20, succeeding V. T. Norton, resigned, joined the Cudahy forces as a clerk in the purchasing department in 1920 in Kansas City. Christian was assistant in the branch house sales department at Chicago before assuming his new post.

• John J. Doorley, retired Chicago hide broker, passed away on October 12 at the age of 70, after a long illness. Funeral services were held at 10 a.m. on October 16, from Holy Angels church, with interment in Calvary cemetery. Doorley had spent over 50 years in the hide business, starting as a boy



PACKING GIFTS FOR THEIR BUDDIES IN SERVICE

Members of Armour Men's Social Club at St. Joseph, Mo., shown as they got together recently to pack Christmas gifts for former company associates now in the armed forces. The boxes contained cigarettes, soap, razor blades, shaving cream, a tooth brush and tooth paste, hand towel, handkerchiefs, hard candy and a deck of specially printed playing cards bearing greetings from club members.

with J. S. Smith & Co., and had conducted his own business for about 35 years, until illness forced his retirement about a year ago.

• Fire of undetermined origin recently destroyed 2,000 lbs. of bacon at the Little Rock Packing Co., Little Rock, Ark.

• Lee Packing Co., Los Angeles, is the firm name under which Roberts Public Markets, Inc., operators of a chain of super markets in the Los Angeles territory, have published a certificate that they are conducting business. Fred L. Roberts is president and Fred R. Plane secretary of the company.

• The McAlester stockyards, McAlester, Okla., reopened for business recently following a two-week period of rebuilding of fire-razed livestock pens and loading chutes.

• M. C. Fleet has been given permission to erect a concrete block building adjoining his present slaughterhouse at Winchester, Va. The new unit will be used as a cooler for slaughtered livestock.

• John E. Saugy, president of Augustus Saugy, Inc., Providence, R. I., former wholesale meat dealers, died recently following a brief illness. He is survived by his wife, Julia, a son and two daughters.

• The Banfield Packing Co. is among the Ft. Smith, Ark., firms sponsoring a full page advertisement once a week

in daily papers in the interest of war bond purchases.

• J. S. Grove, D. V. M., retired on September 30 as inspector in charge of municipal meat inspection at Dallas, Tex., after 11 years' inspection work in that city. Dr. Grove served 15 years as BAI inspector in Kansas City, 11 years in charge of the BAI inspection station at Oklahoma City and six years at Ft. Worth, Tex., retiring from the government service in 1931 and serving for two years as superintendent of the municipal abattoir at Austin, Tex., before taking up his duties at Ft. Worth.

• Frank Grindinger and Jim Conley, formerly with the Cudahy Packing Co. in Denver, Colo., recently purchased the G. W. Struthers and Son Packing Co., Colorado Springs, Colo. The new owners announced that the firm name would be the G & C Packing Co. The plant has a capacity for handling approximately 100 head of cattle a week.

• G. W. Green, owner of the Adams Packing Co., Denver, Colo., announced this week that ground is being broken for a new slaughtering plant on North Washington st. in Denver. The new plant, when completed, will handle about 100 head of cattle each week.

• Americans are eating more meat than in the period from 1931 to 1940, Max O. Cullen, director of the department of meat merchandising, National Live Stock and Meat Board, told members of

## Peters Sausage Co. Founder Succumbs to Heart Attack

John Peters, 70, well-known sausage manufacturer and founder of the Peters Sausage Co., Detroit, Mich., died of a heart attack at his home earlier this month. Peters, who came to America when he was 16 years old, entered the wholesale sausage and smoked meat business in 1906. Under the guidance of the veteran sausage manufacturer, the business grew and prospered through the years. In 1942 he acquired the Home Packing Co. of Ann Arbor, Mich. Peters, who was associated with various civic and charitable organizations, is survived by his wife and two sons, who are active in the business.

## Industry Gold Stars



**BADGETT, CECIL.** — Sgt. Cecil F. Badgett, on military leave from Swift & Company's unit at South St. Joseph, Mo., was killed in action August 6, according to the War Department. Before entering the armed forces, Badgett worked in the pork packing department. He was an aerial engineer and gunner on a Flying Fortress and had received the Air Medal with one oak leaf cluster.

**BLANTON, DONALD.** — Pvt. Donald A. Blanton, former employee in the pork trimming department of the South St. Joseph, Mo., unit of Swift & Company, was killed in action in France on August 16, according to word from the War Department.

**STEVENS, DANIEL.** — Pvt. Daniel Stevens, former employee of the Rath Packing Co., Waterloo, Ia., serving with the Army transportation corps, was drowned September 26 in New Guinea, his wife has been notified by the War Department.

the Wichita, Kans., Rotary club at a luncheon meeting recently. Cullen said that the average civilian meat consumption per capita now is 143 lbs. annually, compared to 126 lbs. in the period mentioned.

• Pfc. Burton McFarland, former employee of the Rath Packing Co., Waterloo, Ia., is at a San Diego, Calif., hospital recuperating from wounds received in action on Guam.

• Upon his return from the AMI annual meeting, Phillip Raffin, of the Raffin Corned Beef Co., Los Angeles, announced his pending marriage to Miss Trudy Marshall, former New York model, now an actress for 20th Century Fox Film Corp.

• As the war is stepped up in the Pacific, the demands on the meat industry in the Los Angeles area may become so acute that civilians will face a serious shortage of meats unless more manpower becomes available, local industry leaders declared recently. Ben W. Campton, head of Meat Packers, Inc., estimated that the 31 independent packing plants of Los Angeles and Vernon which belong to that organization, are short an average of ten workers per plant.

• Kroger Grocery & Baking Co., Border Packing Co. and the Banfield Packing Co. were among the principal buyers of prize-winning animals at the recent Arkansas-Oklahoma livestock exposition held at Ft. Smith, Ark.

• Abraham Bros. Packing Co., Memphis, Tenn., recently contributed \$188, proceeds from auction of a prize winning Duroc hog, to the Memphis and Shelby county war and welfare fund.

• Construction of a new research laboratory and model pilot plant at Swift & Company's plant food factory at Hammond, Ind., was announced recently by C. T. Prindeville, vice president in charge of the company's fertilizer operations. "The new laboratory and pilot plant will serve as research headquarters for the 17 Swift plant food factories in the United States, with special attention directed to manufacturing problems and product improvement," Prindeville declared.

• A building permit has been issued to the California Rendering Co., Los Angeles, Calif., for construction of a new factory building. The new unit will cover an area of 60 by 90 ft. and will cost \$23,000.

• Homer Todd, owner of the Homer Todd Livestock Commission Co., and Jimmy Hales, manager of the Johnson-Hales Livestock Commission Co., were members of the livestock committee of the Arkansas-Oklahoma livestock exposition, held at Fort Smith, Ark., October 9 to 15.

• William H. Meyer, department of industrial relations of Swift & Company, participated in discussion of "Employee Counseling" at the eleventh annual mid-west conference on industrial relations, held at the University of Chicago on October 20.

• The Rath Packing Co., Waterloo, Ia., will take bids soon on the construction of a power plant addition to be built there, it is reported.

• Dr. A. C. Kirk, health officer at Orlando, Fla., is urging the construction of an abattoir and the passing of city ordinances requiring pre-killing inspection by health officers of all meat animals killed and sold in the area.

• Provision Sales Agency, Inc., packinghouse products brokers, formerly located in the 14th st. market district, has removed its offices to 21 E. 40th st., New York 16.

• Allen Wilson Valentine, 51, vice president of Valentine's Meat Juice Co., Richmond, Va., died October 15 after a



ROAST PORK—PELELIU STYLE

When a 400-lb. hog was badly wounded by shrapnel during U. S. invasion of Palau, these four sturdy Marines put the animal out of his misery and trussed him up for a barbecue. (Photo by United States Marine Corps.)

long illness. He served in World War I as a lieutenant in aviation and then returning to Richmond, entered business with the firm which had been founded by his grandfather.

• One of the oldest men in Illinois, Arpad Sapados, 108 years old, stopped in at Wilson & Co., Chicago, recently to renew old acquaintances. Arpad, who formerly worked in the bone house of the Chicago plant, is active and in fine health, and enjoyed his favorite meal of Wilson's Tender Made ham while visiting the plant. He is over six feet tall and weighs 230 lbs.

• C. L. Cadwell, for several years president of the Eastern Oregon livestock show, and well-known in livestock circles in Oregon, died recently. At one time Cadwell served as the mayor of Union, Ore.

• Rex W. Perry, formerly affiliated with Perry Food Products Co., Chicago, as president, is now associated with the firm of Arbogast & Bastian, Inc., Allentown, Pa., as vice president. Perry's duties are in connection with the company's sales and production operations.

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

### DRESSED HOGS



### ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR  
TRUCKLOADS

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR



Representing all Dressed Hog Shippers  
Specializing in Dressed Hogs from the Hog Belt

## PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113

ORIGINAL AND ONLY  
DRESSED HOG BROKERS EXCLUSIVELY

CHICAGO

May we suggest  
that you use our  
Lard Department

according to John G. Stephen, secretary. He is no longer associated with Perry Food Products Co.

• Dan F. Downes of Swift & Company's plant at Boston, Mass., was recently elected an officer to the New England Association of Manufacturers' Representatives at Boston, Mass.

• A. Schlorer & Sons, wholesale and retail meat firm of Camden, N. J., which agreed to pay \$20,000 in penalties in May, 1943, for price ceiling violations, has again been charged with violation of OPA price regulations.

• Reconstruction of livestock holding pens, watering troughs and feed mangers for the Cudahy Packing Co. unit at San Diego, Calif., at a cost of \$65,000 has been approved by the San Diego area production urgency committee of the War Production Board, it is reported.

• The Healdsburg Meat Co., Healdsburg, Calif., was recently purchased by Jack Katcher, A. Katcher and Jack Hammer.

• E. H. Whitaker, district branch house manager of Swift & Co., San Francisco, Calif., had as his subject "Meat Merchandising" at a food conference in Portland, Ore., recently. He addressed his audience on problems confronting food dealers in meat merchandising.

### Rename Pfaelzer Head of Purveyors' Group

Meat regulations and problems arising therefrom were among topics discussed by members of the National Association of Hotel and Restaurant Meat Purveyors during the group's second annual meeting in Chicago October 9. The newly elected board of directors held their meeting the following day.

Ellard Pfaelzer, Chicago, was re-elected president of the association, while Armand Bastien, Chicago, was re-elected chairman of the board. Other officers named were: Arthur Davis, New York, first executive vice president; Charles L. Ring, Cleveland, second executive vice president, and Harry L. Rudnick, Chicago, secretary-treasurer. Ely Aaron, Chicago, and Harold Widett, Boston, were retained as general counsel. The new board of directors is as follows:

**Western Division:** Regional vice president, John Chudacoff. Directors: Virgil Davidson, Los Angeles; S. B. Williams, San Francisco; George Uri, San Francisco; H. H. Bridgford, San Diego; Hy J. Tannenbaum, Los Angeles; and John Chudacoff, Los Angeles.

**Eastern Division:** Regional vice president, Arthur Davis. Directors: Gerry Lang, Buffalo; Howard Ziegler, Pittsburgh; Peter Petersen, New York; Thomas Keane, Washington; Thomas Hyndman, Philadelphia; and Arthur Davis, New York.

**New England Division:** Regional vice president, William A. Doe. Directors: Don Vogwill, Boston; Edmund S. Childs, Boston; Arthur E. Dorr, Boston; Harry

H. Reynolds, Boston; Samuel Zimmerman, New Haven; and William A. Doe, Boston.

**Central Division:** Regional vice president, Edwin W. Williams. Directors: Will Docter, St. Louis; Richard Stanny, Detroit; A. G. MacKimm, Chicago; Arthur Marienfeld, St. Louis; Charles L. Ring, Cleveland; and Edwin W. Williams, Kansas City, Kans.

### RESTAURANT GROUP MEETS

Members of the National Restaurant Association convened in Chicago last week for a three-day conference and

exposition during which problems facing the industry in the postwar reconversion period were discussed, prominent among them being the place of quick frozen cooked foods in restaurant operation.

The National Live Stock and Meat Board held the floor during the afternoon session of the second day with a showing of its new sound film, "The Way to a Man's Heart," which tells the story of a young college girl and her romance which blossomed "through the benefit of that necessary art—culinary technique." The film was preceded by a lecture and demonstration on cutting, cooking and carving meat.

**A more PLASTIC LARD!**

The Votator processes lard continuously and under pressure—in a completely enclosed system of heat transfer, agitation and extrusion. Filtered air or gas can be introduced in exactly measured amounts during the chilling and plasticizing of the lard. The result is uniform plasticity and creamy whiteness unobtainable by open roll methods. For details, write The Girdler Corporation, Votator Division, Louisville, Kentucky.

**THE Votator**

A CONTINUOUS, ENCLOSED LARD PROCESSING UNIT

\* Trade Mark Registered U. S. Patent Office

## September Processed Meat Output Lower

THE decline in livestock slaughter during September from a month earlier was sharply reflected in the processing of meats in federally inspected plants. Practically all classes of meats showed smaller totals. Detailed figures are shown in table below.

Sausage production at 141,692,000 lbs. compared with 147,793,000 lbs. a month earlier. Fresh finished sausage output for the month at 34,024,000 lbs. showed a slight increase when compared with August production of 32,456,000 lbs., but all other sausage totals were smaller. A total of 94,422,000 lbs. of smoked and / or cooked was made, compared with 100,665,000 lbs. a month earlier, while dried or semi-dried production was 13,246,000 lbs. against 14,672,000 lbs. in August.

Sliced bacon output receded rather sharply from the all-time high established in August. September production was 49,911,000 lbs., compared with the record of 57,126,000 lbs. a month earlier. Loaf production held up well and the 18,547,000 lbs. made was up a little compared with the August output of 18,150,000 lbs.

The only canned meat item to show an increase in output during September compared with August was beef. Production of all canned meats at 136,450,000 lbs. was down rather sharply from the August total of 164,949,000 lbs.

Both lard and pork fat output continued to decline in sympathy with the smaller hog kill. In fact, practically all fats and oils production was smaller than in August.

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION				
	Sept. 1944 lbs.	Sept. 1943 lbs.	9 mos. 1944 lbs.	9 mos. 1943 lbs.
Meat placed in cure—				
Beef	9,406,000	15,836,000	88,532,000	112,254,000
Pork	191,506,000	243,369,000	2,905,670,000	2,655,455,000
Smoked and/or dried—				
Beef	5,901,000	4,387,000	44,868,000	29,194,000
Pork	157,372,000	179,806,000	1,803,315,000	1,644,646,000
Sausage—				
Fresh (finished)	34,024,000	30,809,000	295,763,000	271,294,000
Smoked and/or dried	94,422,000	91,277,000	744,427,000	727,536,000
To be dried or semi-dried	13,246,000	13,094,000	106,329,000	109,006,000
Total sausage	141,692,000	135,180,000	1,043,519,000	1,105,835,000
Loaf, head cheese, chili con carne, jellied products, etc.	18,547,000	20,689,000	148,779,000	183,356,000
Bacon (sliced)	49,911,000	45,615,000	442,928,000	350,756,000
Cooked meat—				
Beef	2,904,000	3,512,000	24,529,000	18,376,000
Pork	28,514,000	31,064,000	390,871,000	249,363,000
Canned meat and meat food products—				
Beef	15,220,000	8,494,000	122,648,000	77,530,000
Pork	58,172,000	81,883,000	668,439,000	989,982,000
Sausage	16,833,000	12,917,000	169,981,000	184,389,000
Soup	2,315,000	3,219,000	207,736,000	139,485,000
All other	43,910,000	25,946,000	406,451,000	345,918,000
Total canned meat	136,450,000	132,460,000	1,374,205,000	1,737,266,000
Lard—rendered, refined	187,109,000	232,793,000	3,051,793,000	2,406,006,000
Pork fat—rendered, refined	18,156,000	25,568,000	283,109,000	250,988,000
Oleo stock	8,730,000	11,614,000	102,151,000	100,588,000
Edible tallow	5,765,000	9,594,000	65,709,000	88,630,000
Compound containing animal fat	29,103,000	30,898,000	168,477,000	251,138,000
Oleomargarine containing animal fat	3,515,000	5,466,000	39,708,000	45,853,000
Miscellaneous	3,904,000	3,075,000	51,096,000	25,821,000

\*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

### CCC AGAIN ASKS PACKERS FOR MORE CURED PORK

The meat purchase division of the Commodity Credit Corporation has again emphasized that its stock situation, together with commitments, requires much larger offerings of cured rationable pork for prompt and future delivery. The items needed include cured square cut and seedless bellies, regular hams, skinned hams, picnics and Wiltshire sides. The buying agency has asked packers to study their production facilities and to offer cured meats as freely as possible.

The CCC has also asked for substantial offerings of canned liver spread, meat food product and gravy and brawn,

made in accordance with specifications in Amendments 11 and 13 to Schedule FSSC-10, Revised. Since OPA has not established ceiling prices for these items, offerings will be subject to conditions stipulated in Amendment 2 to MPR 156 on sales of canned meat.

Taking its cue from figures on federally inspected slaughter of calves in September—the kill was 42 per cent over September, 1943 and 62 per cent above the five-year average—the CCC this week told packers that it should be able to procure much larger quantities of frozen calf and veal sides than have been offered to it. The notice requested that all producers, large and small, greatly increase their offerings and stated that, in addition to veal, additional offerings of frozen beef, lamb, mutton and pork are needed.

### Beef and Veal Output

#### Keep Meat Production Fairly Close to 1943

Resuming, in response to requests, its weekly estimates of livestock slaughter and meat production in federally inspected plants, the War Meat Board has announced that for the week ended October 14, total meat production in these establishments is estimated at 316,000 lbs. compared with 315,000,000 lbs. in the preceding week and 323,000,000 lbs. in the corresponding week of 1943.

The number of cattle slaughtered last week, according to the board's estimate, was 329,000 head, 6,000 less than a week earlier but 37,000 more than a year ago. Total dressed weight of cattle slaughtered for the week was 145,000,000 lbs. up 6 per cent more than a year earlier. The increase in slaughter this year compared with last is being partly offset by the fact that cattle are of somewhat lighter average weight than in 1943.

Inspected calf slaughter last week of 215,000 head was 8,000 head greater than a week earlier and 61,000 (40 per cent) more than in the corresponding week last year. Total veal produced was approximately 30,000,000 lbs., also 40 per cent more than a year ago.

The number of sheep and lambs slaughtered during the week was 50,000 head, down 38,000 head from the preceding week and 110,000 (18 per cent) less than in the second week of October last year. The total weight of lamb and mutton produced was about 20,000,000 lbs. for the week.

The board's estimate of the inspected hog slaughter for the week ended October 14 was 870,000 head, 33,000 head more than a week earlier but 126,000 head less than in the corresponding week a year ago. The total pork production estimate of 122,000,000 lbs. compares with 117,000,000 lbs. for the week ended October 7 this year and 140,000,000 lbs. in the corresponding week in 1943.

### CHICAGO PROVISION STOCKS

Mid-month provision stocks at Chicago showed that the movement of both clear bellies and lard from storage continues. Lard holdings at 25,325,798 lbs. on October 15 compared with 29,220,271 lbs. at the close of the previous month and 28,082,971 lbs. at mid-October a year earlier. Total D.S. clear belly stocks were 7,761,701 lbs. against 9,965,813 lbs. at the end of September and 14,372,445 lbs. a year ago.

	Oct. 15, 44, lbs.	Sept. 30, 44, lbs.	Oct. 15, 43, lbs.
P.S. lard (a)	4,725,213	6,740,912	881,000
Other lard	20,600,585	22,479,359	28,062,100
Total lard	25,325,798	29,220,271	28,967,100
D.S. cl. bellies (contract)	650,029	444,700	102,000
D.S. cl. bellies (other)	7,111,672	10,521,113	14,189,000
Total D.S. cl. bellies	7,761,701	10,965,813	14,372,445
D.S. rib bellies	.....	.....	.....

(a) Made since Oct. 1, 1943.

# PROVISIONS AND LARD

Weekly Review

## Inventories of All Meats and Lard in Seasonal Drop

THE heavy out-of-storage movement of pork and lard continued during September as production of meats in federally inspected plants dropped far below requirements, it was revealed this week with the release of a report on U. S. storage stocks as of October 1. The decline in pork holdings a month earlier amounted to almost 122,000,000 lbs. A further drop is expected this month for, while hog slaughter may show a slight increase, gain in pork production will still not be enough to fill demand.

Packers normally withdraw substantial amounts of pork from their inventories during September and October and it is not until after the end of the fiscal year on October 31 that accumulation begins. Pork stocks on October 1 totaled 56,982,000 lbs. against 478,824,000 lbs. a month earlier; the high point for stocks this year was reached on March 1 when holdings amounted to 792,113,000 lbs. It is interesting to contrast pork stocks on October 1 of this year with the 579,991,000 lbs. held on October 1, 1918, just before the end of World War I. Of the October 1, 1944 holdings, CCC owned 89,933,000 lbs.

The decline in pork inventories during September was general for all kinds, al-

though frozen pork showed the sharpest loss. October 1 holdings of frozen pork amounted to 143,925,000 lbs. against 213,067,000 lbs. a month earlier and a five-year average of 87,076,000 lbs.

The amount of lard in storage has declined sharply during the last few

### COMPARATIVE STORAGE STOCKS

	Oct. 1, '44, lbs.	Sept. 1, '44, lbs.	5-yr. avg. lbs.
Beef	130,855,000	149,235,000	59,186,000
Pork	12,259,000	12,231,000	11,620,000
Total beef	143,114,000	161,486,000	70,806,000
Frozen	143,925,000	213,067,000	87,076,000
D.S. in cure and cured	71,185,000	106,238,000	159,006,000
S.P. in cure and cured	141,922,000	158,904,000	80,888,000
Total pork	356,982,000	478,524,000	326,940,000
Lamb and mutton			
Frozen	15,909,000	15,027,000	7,887,000
Veal	6,533,000	8,886,000	
All offal	52,930,000	105,321,000	73,195,000
Total meats	575,558,000	769,244,000	478,828,000

months and is now at the lowest level for the year—some 330,782,000 lbs. under the all-time high of May 1—but is still a little above the five-year average. The CCC owned 89,933,000 lbs. of the 167,543,000 lbs. in storage on October 1; total lard stocks on September 1, 1944 were 240,298,000 lbs. and the five-year October 1 average is 157,988,000 lbs.

The actual amount of lard now available for civilian use is rather small and will probably shrink further during October. In addition to reported stocks, it is believed that soapers and the government may be holding a considerable quantity of lard and rendered pork fat, but this supply is unavailable for civilian use.

One of the most interesting features of the October 1 report was a decline in beef inventories, which normally pick up a little at this season of the year. Total beef held on October 1 amounted to 143,114,000 lbs. against 161,486,000 lbs. a month earlier and the five-year October 1 average of 59,186,000 lbs. It is doubtful whether stocks of manufacturing beef, or at least the portion available for civilian use, will increase much in the near future because of the new set-aside order on canner and cutter beef.

Cold storage holdings of offal items were reduced almost 50 per cent during September, the sharpest change for any product classification. Broad demand from the CCC for canned items made from offal, coupled with light hog slaughter, required the withdrawal of about 52,390,000 lbs. in September and cut the amount in storage to 52,930,000 lbs. as of October 1.

Frozen lamb and mutton stocks totaled 15,999,000 lbs. against 15,027,000 lbs. a month earlier. Frozen veal holdings were 6,533,000 lbs. against 8,886,000 lbs. on September 1.

Total meat holdings on October 1 amounted to 575,558,000 lbs. compared with 769,244,000 lbs. on September 1 and 905,326,000 lbs. on October 1, 1918.

The WFA also reported that the cold storage situation eased slightly during September because of the heavy outward movement of some food items. The percentage of occupancy in freezers remained unchanged at 89 per cent, but cooler occupancy dropped 3 points to 78 per cent. This is the greatest drop in cooler occupancy on record for the month of September, for normally, public cooler occupancy increases during the month.

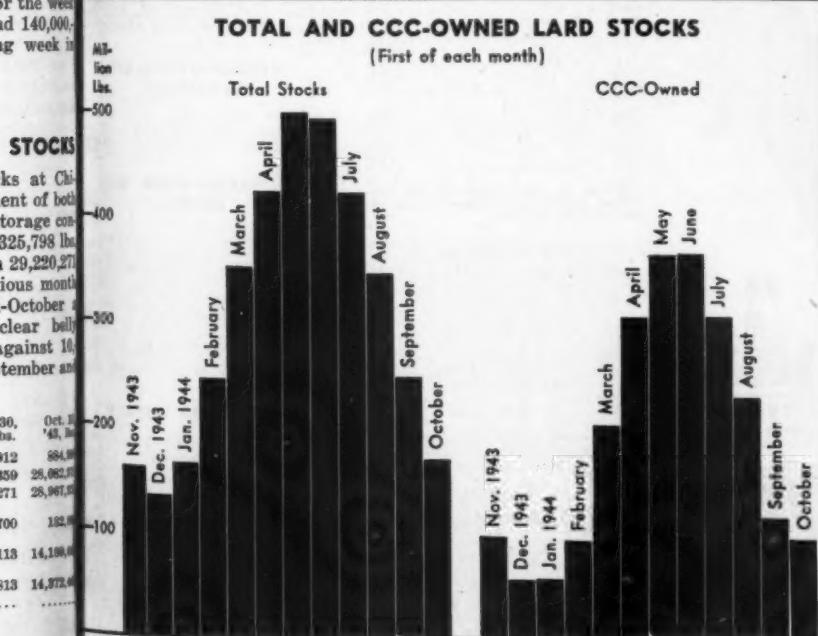
### AUGUST MARGARINE TAX

Taxes paid on oleomargarine during August 1944 and 1943, as reported by the Bureau of Internal Revenue:

	Aug. 1944	Aug. 1943
Excise taxes (including special taxes) .....	\$337,177.11	\$328,712.06

Quantity of product on which tax was paid during August, 1944, and 1943:

	Aug. 1944	Aug. 1943
Oleomargarine, colored .....	1,153,207	247,785
Oleomargarine, uncolored .....	30,635,200	37,586,640



# "BOSS" No. 415 LIFT



This handy device saves space and relieves a trying situation in handling viscera from the killing floor to the paunch table.

\* \* \*

It may be operated by a hand wheel or by motor. It has self-operating brake which positively holds the load at any point and prevents it from slipping back.

\* \* \*

When the pan is raised from the floor and reaches the top of the table, the contents are automatically discharged. Release of the brake allows it to descend by its own weight.

\* \* \*

Be sure to buy the "BOSS" if you want

**Best Of Satisfactory Service**

## The Cincinnati Butchers' Supply Co.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio  
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati 16, Ohio  
824 Exchange Ave., U. S. Yards, Chicago 9, Ill.

## ON VICTORY'S PRODUCTION LINE



America's war production includes ships, planes, tanks, guns, food and Jamison Doors.

Fighting men must eat.—Protection of their perishable foods starts in training camps and follows them into battle.

Jamison's 50 years' specialization on cold storage doors is aiding Uncle Sam.



# JAMISON

BUILT COLD STORAGE DOORS

Jamison, Stevenson and Victor Doors  
HAGERSTOWN MARYLAND

## MEAT AND SUPPLIES PRICES Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

Week ended  
October 19, 1944  
per lb.

Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	20%
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, com. & gd., all wts.	17%
Hindquarters, choice	23%
Forequarters, choice	18%
Cow hdn., com.	19%
Cow foreq., com.	16%

#### \*\*Lamb

Choice lamb	
Good lambs	
Medium lambs	
Choice hindsaddle	
Good hindsaddle	
Choice fore	
Good fore	
Lamb tongues, Type A.	

per lb.

#### \*\*Mutton

Choice sheep	
Good sheep	
Choice saddles	
Good saddles	
Choice fore	
Good fore	
Mutton legs, choice	
Mutton loins, choice	

\*\*Quot. on lamb and mutton are in Zone 5 and include 10¢ per ewt. plus 25¢ per cwt. for del.

#### †Beef Cuts

Steer, hfr., sh. loin, ch.	22%
Steer, hfr., sh. loin, gd.	20%
Steer, hfr., sh. loin, com.	20%
Steer, hfr., sh. loin, util.	22%
Steer, hfr., rd., ch.	22%
Steer, hfr., rd., gd.	21%
Steer, hfr., rd., com.	19%
Steer, hfr., rd., util.	16%
Steer, hfr., loin, ch.	20%
Steer, hfr., loin, good	28%
Steer, hfr., loin, com.	25%
Cow, loin, util.	20%
Cow, round, com.	19%
Cow round, utility	16%
Steer, hfr., rib, ch.	24%
Steer, hfr., rib, gd.	23%
Steer, hfr., rib, com.	21%
Steer, hfr., rib, util.	18%
Cow, rib, com.	21%
Cow, rib, utility	18%
Steer, hfr., sir., ch.	27%
Steer, hfr., sir., gd.	26%
Steer, hfr., sir., com.	21%
Steer, hfr., cow flank	18%
Cow, sir., com.	18%
Cow, sirloin, util.	18%
Steer, hfr., flank steak	20%
Cow, flank steak	20%
Steer, hfr., reg. chik., ch.	20%
Steer, hfr., reg. chik., gd.	19%
Steer, hfr., reg. chik., com.	17%
Steer, hfr., reg. chik., util.	15%
Cow, reg. chik., com.	17%
Cow, reg. chik., util.	15%
Steer, hfr., e. e. chik., ch.	18%
Steer, hfr., e. e. chik., gd.	18%
Steer, hfr., e. e. chik., com.	16%
Steer, hfr., e. e. chik., util.	15%
Cow, e. e. chik., com.	16%
Cow, e. e. chik., util.	15%
Steer, hfr., foreshank	12%
Cow, foreshank	12%
Steer, hfr., br., ch.	16%
Steer, hfr., br., gd.	15%
Steer, hfr., br., com.	14%
Steer, hfr., br., util.	14%
Cow, br., com.	14%
Cow, br., util.	14%
Steer, hfr., back, ch.	21%
Steer, hfr., back, gd.	20%
Cow, back, com.	18%
Cow, back, utility	16%
Steer, hfr., arm chik., ch.	19%
Steer, hfr., arm chik., good	18%
Cow arm chik., com.	17%
Cow arm chik., util.	15%
Steer, hfr., sh. pl., gd. & ch.	18%
Steer, hfr., sh. pl., com. & util.	18%
Cow sh. pl., com.	18%
Cow sh. pl., util.	18%

\*\*Quot. on beef items include permitted additions for Zone 5, plus 25¢ per cwt. for loc. del.

### \*Fresh Pork and Pork Products

Reg. p. lns., und. 12 lbs. av.	20
Picnics	20

Tenderloins, 10-lb. cartons

Tenderloins, loose

Skinned shldrs., bone in

Spareribs, under 3 lbs.

Boston butts, 4/8 lbs.

Boneless butts, c. t.

Neck bones

Pork feet

Kidneys

Livers, unblemished

Brains

Ears

Snots, lean out

Snots, lean in

Heads

Chitterlings

Tidbits, hind feet

\*Prices carlot and loose basis.

†Quot. below ceiling.

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper

Fancy skinned hams, 14/16 lbs., parchment paper

Pey. bacon, 6/8 lbs., wrap

Stand. bacon, 6/8 lbs., wrap

No. 1 beef asts., smoked

Insides, C Grade

Outsides, C Grade

Knuckles, C Grade

Quot. on pork items include 50¢ per cwt. for Zone 3, minus 25¢ per cwt. for sales in lots under 500 lbs.

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Quot. on pork items include 50¢ per c

## DRY SAUSAGE

beef, ch., in hog bungs	55
beef, f. o. b. Chicago	51
beef, f. o. b. New York	41
beef, f. o. b. San Francisco	41
beef, f. o. b. Los Angeles	52
beef, f. o. b. Australia	63
beef, f. o. b. Wellington	50%
beef, f. o. b. London	28
beef, f. o. b. Buenos Aires	43%
beef, f. o. b. Wellington	36%

## DOMESTIC SAUSAGE

(Quotations cover Type 2)	
beef, f. o. b. Chicago	29%
beef, f. o. b. New York	26%
beef, f. o. b. San Francisco	28%
beef, f. o. b. Los Angeles	25%
beef, f. o. b. Australia	23%
beef, f. o. b. Wellington	22%
beef, f. o. b. London	21%
beef, f. o. b. Buenos Aires	22%
beef, f. o. b. Wellington	24%
beef, f. o. b. London	20
beef, f. o. b. Australia	28%
beef, f. o. b. Wellington	29%
beef, f. o. b. London	24%
beef, f. o. b. Australia	29%
beef, f. o. b. London	24
beef, f. o. b. Australia	24
beef, f. o. b. London	20
beef, f. o. b. Australia	20
beef, f. o. b. London	28%

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and over 1000 lbs. of meat where no loc. del. or min. Prices include boxing or packaging costs.

## CURING MATERIALS

	Cwt.
nitrate of soda (Chicago, w/hse):	
in 45-lb. bbls., del.	\$ 8.75
alpiter, ton, f.o.b. N. Y.:	
bulk, reduced gran.	8.60
small crystals	12.00
medium crystals	13.00
large crystals	14.00
nitrate of soda, nitrate of soda	4.00
nitrate of soda, powdered nitrate of soda	unquoted
salt, in min. car of 80,000 lbs.	
salt, f.o.b. Chicago, per ton:	
granulated, kiln dried	9.70
medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
pepper, 56 basic, f.o.b. New Orleans	3.74
standard gran., f.o.b. refiners	5.45
refined, coarse sugar, 250 lb. bags, f.o.b. Chicago, per ton, less 2%	5.10
refined, in car lots, per cwt. (cotton)	4.80
in paper bags	4.75

## SPICES

Basic Chgs., orig. bbls., bags, bales, etc.	Whole	Ground
Bay, prime	26%	30%
Bedded	37%	31%
Black pepper	41	
powder	41	
leaves, Ambeyosa	40	46
Zanzibar	23	28
long, Java, unbl.	32%	28%
long, Per. Banda	1.08	1.08
Badia pepper	96	1.10
R. & W. I. Blend	25	
Mustard flour, fcy.	34	
No. 1	22	
zing, fcy. Banda	55	63
Red Indies	50	61
R. & W. I. Blend	53	
Apricot, Spanish	55	
spice, Cayenne	33	
Red No. 1	34	
Black Malabar	11	15
Black Lampong	11%	13%
Peru, wh. Sing.	15%	19
Mustard	16	19%
Packers	15	

Unusual quotations.

## SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ in., 180 pack	16 G20
Domestic rounds, over 1½ in., 140 pack	35 G38
Export rounds, wide, over 1½ in.	46
Export rounds, medium, 1½ to 1¾ in.	20
Export rounds, narrow, 1¾ in.	30
No. 1 weanans	5 G 6
No. 2 weanans	4
No. 1 bungs	16 G18
No. 2 bungs	10 G12
Middles sewing, 1½ in.	
2 in.	50
Middles, select, wide, 2½ in.	35 G65
Middles, select, extra, 2½ to 3 in.	65
Middles, select, extra, 2½ in. & up	1.25
Dried or salted bladders, per piece:	
12-12 in. wide, flat	8 G 9
10-12 in. wide, flat	6 G 7
8-10 in. wide, flat	2½ G 3½
6-8 in. wide, flat	2 G 3

Hog casings:	
Extra narrow, 20 mm. & da.	2.25 G2.35
Narrow medium, 29@32 mm.	2.25 G2.35
Medium, 32@35 mm.	1.80 G1.90
English, medium, 35@38 mm.	1.85 G1.90
Wide, 39@43 mm.	1.55 G1.65
Extra wide, 43 mm.	1.45 G1.60
Large prime bungs	22
Medium prime bungs	12
Small prime bungs	8
Middles, per set	20 G21

## SEEDS AND HERBS

	Ground	Whole for Seeds
Caraway seed	88	96
Comino seed	28	26
Mustard seed, fcy. yel.	25	
American	14	
Marjoram, Chilean	42	48
Oregano	14	18

## OLEOMARGARINE

White domestic vegetable	19
White animal fat	16½
Water churned pastry	17½
Milk churned pastry	18½
Vegetable type	unquoted

## VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago	14.93
Raw soap stocks	
No. 1, cents per lb. div'd. in tank cars	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast	
East	3½
Corn foots, basis 50% T.F.A.	
Midwest	3½
East	3½
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast	3½
East	3½
Soybean oil, in tanks, f.o.b. mills, Midwest	11½
Corn oil, in tanks, f.o.b. mills, Midwest	12½
Manufacturer to jobber prices, f.o.b.	

## BRING ON THAT POSTWAR BUSINESS

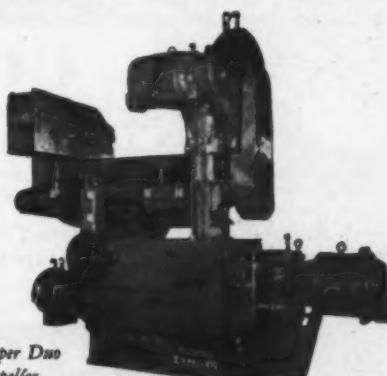


## We Have a New Twin-Motor Super Duo Crackling Expeller

Plant management can well say "bring on the postwar business" if they have installed a new Twin-Motor Super Duo Crackling Expeller. That gives them the best crackling production equipment available. It puts them in a position competitively, to meet any postwar market. With this Expeller they can produce 1200 to 1800 pounds of pressed crackling per hour with 6% to 8% fat. This advantage, plus simplicity of operation, puts owners in a beautiful position in crackling production. If you have not already made provision for replacing obsolete equipment with a Twin-Motor Super Duo Expeller, get in touch with us now. Ask an Anderson Engineer to show you, in dollars and cents, how this new Expeller can enable you to meet any postwar market conditions.

## THE V. D. ANDERSON CO.

1935 W. 96th Street • Cleveland 2, Ohio



Twin-Motor Super Duo Crackling Expeller

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ESTABLISHED 1882

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PROTECT BEST

BEEF - VEAL - PORK

VICTORY

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## CONTAINERS

Limited Stock - Certain Sizes - Immediate Delivery

St. John No. 984 Seamless Drawn Sanitary Container,  
18" dia. by 24" high. 26.4 gal. cap. weight 40 lb., 12  
gauge steel in stock.

No. 504-3 Seamless Drawn Pans 21 1/2" x 13 3/4" x 5 3/4" deep.  
Sides tapered for nesting. In stock.

M.R.O. Priority required



316 S. LA SALLE ST.  
CHICAGO (4), ILL.

Phone  
HARRISON 9088

## MARKET PRICES New York

### DRESSED BEEF CARCASSES

	City Dressed
Steer, hfr., choice	22
Steer, hfr., good	21
Steer, hfr., com.	19
Steer, hfr., util.	17
Cow, commercial	19

The above quot. do not include charges for kosh'g but do include 50c per cwt. for loc. del.

### KOSHER BEEF CUTS

Steer, hfr., tri., ch.	21 1/2
Steer, hfr., tri., gd.	20 1/2
Steer, hfr., com.	19 1/2
Steer, hfr., tri., util.	17 1/2
Steer, hfr., reg. ch., ch.	24
Steer, hfr., reg. ch., gd.	22 1/2
Steer, hfr., reg. ch., com.	21 1/2
Steer, hfr., reg. ch., util.	19 1/2
Cow, commercial	20 1/2

Above quot. include permitted add. for zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer hfr., rib, ch.	25 1/2
Steer, hfr., rib, gd.	24 1/2
Steer, hfr., rib, com.	23 1/2
Steer, hfr., rib, util.	21 1/2
Steer, hfr., loin, ch.	21
Steer, hfr., loin, gd.	20 1/2
Steer, hfr., loin, com.	20 1/2
Steer, hfr., loin, util.	19 1/2

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh'c cuts, where permitted, are not included in prices.

### FRESH PORK CUTS

	Western
Pork loins, fr., 12 lbs. ds.	28 1/2
Shoulders, reg.	20 1/2
Butts, reg., 4/8 lbs.	24 1/2
Hams, reg., under 14 lbs.	22
Hams, skinned fresh, under 14 lbs.	24
Picnics, fr., bone in.	19 1/2
Pork trim., ex. lean.	20 1/2
Pork trim., reg.	17 1/2
Spareribs, med.	18 1/2

	City
Pork loins, fr., 10/12 lbs.	26 1/2
Shoulders, reg.	21 1/2
Butts, boneless, O. T.	20 1/2
Hams, reg., und. 14 lbs.	25 1/2
Hams, sknd., und. 14 lbs.	25 1/2
Picnics, bone in.	19 1/2
Pork trim., ex. lean.	21 1/2
Pork trim., reg.	19 1/2
Spareribs, med.	19
Boston butts, 4/8 lbs.	27 1/2

	COOKED HAMS
Ckd. hams, skin on, fatted, 8/dn.	48
Ckd. hams, skinless, fatted, 8/dn.	46 1/2

Prices c. l. and loose hams in zone 9. For lots und. 500 lbs. \$0.625.

PRICES c. l. and loose hams in zone 9. For lots und. 500 lbs. \$0.625.

### \*SMOKED MEATS

Reg. hams, under 14 lbs.	...
Reg. hams, over 18 lbs.	...
Skd. hams, under 14 lbs.	...
Skd. hams, 14/18 lbs.	...
Skd. hams, over 18 lbs.	...
Picnics, bone in.	...
Bacon, west. 8/12 lbs.	...
Bacon, city, 8/12 lbs.	...
Beef tongue, light.	...
Beef tongue, heavy.	...

\*Quotations on pork items are less than 5,000 lb. lots and include all permitted additions.

### DRESSED HOGS

Hogs, gd. & ch., hd. on, M. fat.	...
Oct. 16, under 80 lbs.	21
80 to 98 lbs.	21
100 to 119 lbs.	21
120 to 136 lbs.	21
137 to 153 lbs.	21
154 to 171 lbs.	21
172 to 188 lbs.	21

### DRESSED VEAL

Hide off	...
Choice, 50@275 lbs.	16
Good, 50@275 lbs.	16
Commer., 50@275 lbs.	16
Utility, 50@275 lbs.	16

### DRESSED SHEEP AND LAMBS

Lamb, choice	...
Lamb, good	...
Lamb, com.	...
Merino, gd. & ch.	...
Merino, util. & cul.	...

Quot. are for zone 9, plus 50c per cwt. permitted if wrapped in skin.

### FANCY MEATS

Tongues, Type A	...
Sweetbreads, beef, Type A	...
Sweetbreads, veal, Type A	...
Beef kidneys	...
Lamb fries, per lb.	...
Livers, beef, Type A	...
Oxtails, under 1/2 lb.	...

Prices c. l. and loose hams in zone 9. For lots und. 500 lbs. \$0.625.

### BUTCHERS' FAT

Shop fat	\$2.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

## CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended Oct. 14, 1944, were reported as follows:

	Week Oct. 14	Previous week	Same week '43
Cured meats, pounds.	26,052,000	28,497,000	30,264,000
Fresh meats, pounds.	44,476,000	52,476,000	45,621,000
Lard, pounds	6,065,000	7,068,000	8,902,000



# BY-PRODUCTS—FATS—OILS

## TALLOWS AND GREASES

**TALLOWS AND GREASES.**—Reports indicate that producers are in much better shape on commitments made earlier in the season and there has been a slightly better volume of trading in most quarters this week. An increase is looked for in the production of greases as soon as the hog runs increase and most estimates place heavier sellings as starting around the first of next month. Meanwhile, the lower grades of greases are on a firmer basis with cooler weather coming on and at the same time all better grades are firm at ceiling levels. There also appears to be a little heavier production of tallow, with slaughter at inspected plants remaining very high.

There was a moderate volume of business done on choice tallow this week at 8½c; prime tallow at 8½c, and special tallow at 8½c. Sales of white grease were reported at 8½c. A-white, 8½c; B-white, 8½c, and yellow at 8½c. All prices are f.o.b. shipping point.

**NEATSFOOT OIL.**—There is hardly enough neatsfoot oil offered each week to test the market and quotations are more or less on a nominal basis. Production is reported to be only moderate, with most of the oil going to the government.

**STEARINE.**—Stearine is quiet and unchanged. Demand is very broad, but there is little opportunity for any buying. Prime oleo stearine is quoted at 10.61c and yellow grease stearine at 8.50c.

**OLEO OIL.**—Conditions are unchanged and the market remains tight on oleo oil. Extra in tierces is at 13.04c and prime in tierces is quoted at 12.75c.

**GREASE OIL.**—There appears to be some trading on grease oils with prices firm. No. 1 grease oil is 14c; prime burning, 15½c, and acidless tallow oil, 13½c.

## VEGETABLE OILS

No decided change was evident in the vegetable oils market during the week. Demand continues to be greater than offerings and prices for the most part were firm at ceiling levels.

**SOYBEAN OIL.**—There continued to be a moderate movement of soybean oil for future delivery, with most of the business reported west of the Mississippi river. Buyers are taking most of the oil for shipment through January and February with the price reported at 11½c per lb., f.o.b. mills.

**OLIVE OIL.**—There appears to be considerable confusion in the olive oil trade, with all interest centered on the Spanish situation. Cables indicate that the price will be \$132 per 100 kilos, f.o.b. Spanish port, for cases only. The price is considered high, but importers are more interested in restoring the market for imported olive oil after the market has been closed for well over four years. Several meetings are scheduled to be held in the East in an attempt to smooth out the import deals.

**PEANUT OIL.**—The market continues slow on peanut oil due to the lack of product offered. Meanwhile, weather conditions are ideal in the South and harvest is progressing well, although handicapped to some extent by shortage of labor.

**COTTONSEED OIL.**—The government reports that cottonseed oil consumption in September was 192,493 barrels, compared with 218,015 barrels a month earlier and 256,993 barrels a year ago. Visible supply of cottonseed oil on October 1 was placed at 1,105,000 barrels, compared with 661,900 barrels last month and 1,250,200 barrels a year ago. Trading in cottonseed oil was limited because of the tight market situation. Prices were firm with most business reported in crude. The futures market was quiet, with quotations firm.

## BY-PRODUCTS MARKETS

### Blood

Unground, loose ..... Per lb.

Digester Feed Tankage Materials  
Unground, per unit ammonia ..... Per lb.  
Liquid stick, tank cars ..... \$1.75

### Packinghouse Feeds

65% digester tankage, bulk ..... Per lb.  
60% digester tankage, bulk ..... Per lb.  
55% digester tankage, bulk ..... Per lb.  
50% digester tankage, bulk ..... Per lb.  
45% digester tankage, bulk ..... Per lb.  
50% meat and bone meal scraps, bulk ..... Per lb.  
Bloodmeal ..... \$0.00  
Special steam bone-meal ..... \$0.00

Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50 ..... Per lb.  
Steam, ground, 2 & 26 ..... Per lb.

### Fertilizer Materials

High grade tankage, ground ..... Per lb.  
10@11% ammonia ..... \$3.50  
Bone tankage, unground, per ton ..... Per ton  
Hoof meal ..... \$2.00

### Dry Rendered Tankage

Hard pressed and expeller unground ..... Per lb.  
45 to 75% protein ..... \$1.00

Quoted under ceiling, del'd. mid-west plus basis.

### Gelatine and Glue Stocks

Calf trimmings (limed) ..... Per lb.  
Hide trimmings (limed) ..... Per lb.  
Skins and pizzles (green, salted) ..... Per lb.

Cattle jaws, skulls and knuckles ..... Per lb.  
Pig skin scraps and trim, per lb ..... Per lb.

\* Denotes ceiling price, f.o.b. shipping point.

Round shins, heavy ..... \$70.00  
Light ..... \$10.00

Flat shins, heavy ..... \$10.00  
Light ..... \$1.00

Blades, buttocks, shoulders & thighs ..... \$1.00

Hoofs, white ..... \$1.00

Hoofs, house run, assorted ..... \$1.00

Junk bones ..... \$1.00

Delivered Chicago.

### Animal Hair

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Summer coil dried, per ton ..... \$1.00  
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Cattle switches ..... \$1.00

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# HIDES AND SKINS

Domestic hide markets in waiting position, pending release of new buying permits Oct. 30—Record cattle slaughter expected in Oct., labor supply permitting.

## Chicago

**HIDES.**—There was no possibility of any trading in domestic hide or calf-skin markets this week, and there is very little likelihood of any action until the next regular buying permits for Oct. hides are released on Oct. 30. Apparently most tanners have been securing about all the hides their labor supply will permit them to work in at present and there has been no expectation of special permits being issued, although the quiet period between permits is a week longer this month. A few regular slunks, which are not under allocation, moved at the ceiling price; otherwise, action was lacking.

It has been expected for some time past that cattle slaughter during Oct. and Nov. this year would set new records. Federal inspected slaughter at the 32 centers eased off a bit last week to 256,193 head, as compared with 262,421 for previous week, and 235,271 for the corresponding week a year ago; but the total for the first two weeks of Oct. is

considerably over that of the same two weeks of Sept.

Slaughter has been running strongly to light cows and branded cows but the proportion of heavy hides will increase as we go into the winter kill, and there will be less substituting of light hides for the desired heavy weights, as has been done recently. The liquidation of the huge cattle population is proceeding at a slower pace than had been expected, mild weather and plentiful feed being important factors. However, there appears to be no doubt among the trade that the increased production of hides expected over the next month or two will move at full ceiling prices. It was pointed out by speakers at the Tanners' Council meeting last week that tanners have been working without any backlog of raw material and that there are practically no inventories of finished leather in the country. Over the next few months, the labor supply will be the dominating factor, rather than the supply of raw stock, so far as tanners are concerned. Labor is right now the most important factor controlling small packer cattle slaughter, and the need for labor to handle the fall hog run will further complicate this problem.

**FOREIGN WET SALTED HIDES.**—Further activity in the South American

market late last week brought the total for the week close to 50,000 hides, and around 35,000 more have been reported so far this week, all moving at unchanged prices. At the opening of the week, buyers in the States took 4,000 LaBlanca, 1,000 other Argentine and 1,200 Paraguay light steers; 2,000 LaPlata reject steers; 2,000 LaPlata sound and 1,000 reject light steers; 1,000 Argentine and 300 Paraguay extremes. England bought 1,000 Anglo reject steers and 3,000 Anglo light steers; a buyer who acts for both England and the States took 4,200 LaPlata and 800 LaBlanca reject steers, and 2,900 Sansinena light steers. Further sales involved 5,000 LaPlata heavy standard steers, and 2,000 Sansinena and 3,000 Municipal extremes moving to England; 1,000 Municipal extremes sold to the States.

**CALF AND KIPSKINS.**—Current indications are that Oct. calfskin production will exceed the Sept. figures by over 100,000, if the current rate of slaughter continues through the month. However, these are running well to heavy calf and kipskins, and tanners are permitted to soak as many kipskins as their labor and tanning capacity permit them to handle. The market is dormant, pending release of new buying permits on Oct. 30, but ample demand is expected to take care of full production at the ceiling prices, as previously quoted.

**SHEEPSKINS.**—There is a good in-

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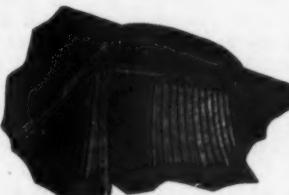
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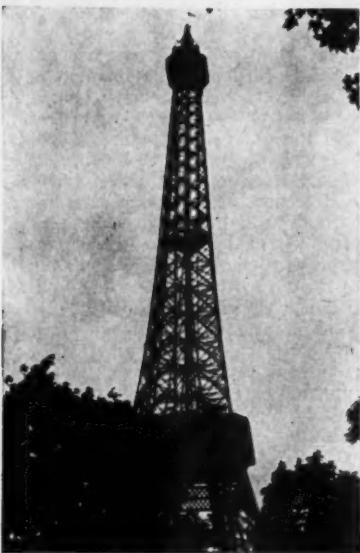


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The Paris wells are 3,000 feet deep, with their corrosive proof, Layne built shutter screens set in the famed green sand formation. They were installed in 1928-29 by Layne-France Company, one of Layne's many affiliated companies. The city officials of Paris, after thorough investigation, selected Layne Wells and Pumps from a field of the keenest world-wide competition. Their confidence in the equipment has been more than justified.

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**WELL WATER SYSTEMS  
DEEP WELL PUMPS**

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Offerings in the provision market continued very light even though hog slaughter is showing some increase. Most sales are in 4,900-lb. lots with offal items comprising a large part of the business.

### Cottonseed Oil

Dec. 14.31n; Jan. unq.; Mar. 14.00b to 14.55ax; May 13.80b to 14.10ax; July 13.60b to 14.00 ax; Sept. 13.10b to 13.20ax; Oct. 12.90b to 13.5ax. Quiet, no sales.

## CCC Purchases and Announcements

**PURCHASES.**—CCC purchases for the week ended October 14. Pork frozen, 4,556,000 lbs.; pork cured, 620,000 lbs.; beef and veal frozen and cured, 384,000 lbs.; lamb and mutton, 1,876,000 lbs.; canned meats, 3,647,000 lbs.; lard, 14,062,000 lbs.; hog casings, 78,000 bundles.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES	Week ended Oct. 20, '44	Prev. week	Cur. week
Hvy. nat. stra.	@15 1/2	@15 1/2	@15 1/2	@15 1/2
Hvy. Tex. stra.	@14 1/2	@14 1/2	@14 1/2	@14 1/2
Hvy. brnd'd stra...	@14 1/2	@14 1/2	@14 1/2	@14 1/2
Hvy. Col. stra.	@14	@14	@14	@14
Ex-light Tex. stra.	@15	@15	@15	@15
Brnd'd cows...	@14 1/2	@14 1/2	@14 1/2	@14 1/2
Hvy. nat. cows...	@15 1/2	@15 1/2	@15 1/2	@15 1/2
Lt. nat. cows...	@15 1/2	@15 1/2	@15 1/2	@15 1/2
Nat. bulls...	@12	@12	@12	@12
Brnd'd bulls...	@11	@11	@11	@11
Calfskins	23 1/2@27	23 1/2@27	23 1/2@27	23 1/2@27
Kips, nat...	@20	@20	@20	@20
Kips, brnd'd...	@17 1/2	@17 1/2	@17 1/2	@17 1/2
Slunks, reg...	@11.10	@11.10	@11.10	@11.10
Slunks, hrs...	@35	@35	@35	@35

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15	@15	@15	@15
Branded all-wts...	@14	@14	@14	@14
Nat. bulls...	@11 1/2	@11 1/2	@11 1/2	@11 1/2
Brnd'd bulls...	@10 1/2	@10 1/2	@10 1/2	@10 1/2
Calfskins	20 1/2@22	20 1/2@22	20 1/2@22	20 1/2@22
Kips, nat...	@18	@18	@18	@18
Slunks, reg...	@11.10	@11.10	@11.10	@11.10
Slunks, hrs...	@35	@35	@35	@35

All packer hides and all calf and kipskins quoted on flat, selected basis; small packer quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers...	@15	@15	@15	@15
Hvy. cows...	@15	@15	@15	@15
Buffs...	@15	@15	@15	@15
Extremes...	@15	@15	@15	@15
Bulls...	@11 1/2	@11 1/2	@11 1/2	@11 1/2

Calfskins

16@18 16@18 16@18 16@18

Kipskins

16@18 16@18 16@18 16@18

Horsehides

6.25@7.85 6.25@7.85 6.25@7.85 6.25@7.85

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Pkr. shearlgs... 1.30@1.40 1.25@1.40 1.25@1.40

Dry pelts... 26@26 1/2 25 1/2@26 25 1/2@26

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Oct. 14, 1944, were 4,306,000 lbs.; previous week, 6,923,000 lbs.; same week last year, 3,288,000 lbs.; Jan. 14, 1944, date 234,606,000 lbs.; a year earlier during the corresponding period, 210,761,000 lbs.

Shipments of hides from Chicago for the week ended Oct. 14, 1944, were 4,301,000 lbs.; previous week, 4,275,000 lbs.; same week last year, 4,826,000 lbs.; Jan. 14, 1944, date 172,543,000 lbs.; for the same period in 1943 shipments amounted to 179,511,000.

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### AUGUST LIVESTOCK COSTS

Livestock expenditures of inspected packers during August totaled \$310,44,000, which was about \$5,000,000 less than the \$315,605,000 paid out a year earlier. However, total costs during the first eight months of this year, at \$2,577,800, are above the \$2,582,060,000 spent in the same period of 1943.

Investment for hogs showed a sharp drop from last year due to much lighter marketings. August costs at \$148,677,00, compared with \$170,337,000 a year ago. Cash outlay for cattle was \$122,000 against \$111,470,000 in August last year. Packers paid 66 per cent more for calves in August than a year ago, for slaughter was up about 74 per cent. Cost for the month was \$21,400 against only \$12,787,000 last year. The cost of sheep and lambs was \$8,646,000, compared with \$21,012,000 last year.

Total live weights of cattle, calves, hogs and sheep slaughtered under federal inspection during August, 1944:

	Aug., 1944	July, 1944	Aug., 1943
Cattle	1,194,029,000	970,941,000	932,801,000
Hogs	187,979,000	143,332,000	101,400,000
Sheep	1,057,444,000	1,207,392,000	1,285,220,000
Total	1,65,444,000	156,788,000	200,496,000
Total	2,004,895,000	2,478,404,000	2,469,919,000

The 1,339,000 head of cattle, 4,145,000 hogs and 1,924,000 sheep and lambs killed under federal inspection in August continued to run lighter in weight than the livestock slaughtered a year earlier; calves averaged heavier than a year ago. Average live weights were as follows:

	Aug., 1944	July, 1944	Aug., 1943
Cattle	891.6	900.2	943.7
Hogs	920.5	982.1	992.5
Sheep	245.6	226.2	233.7
Lambs	255.1	251.8	276.7
Total	86.0	82.6	88.4

### CANADIAN INSPECTED KILL

Canadian inspected slaughter in August, 1944, compared:

	Aug., 1944	Aug., 1943
Bonds	116,772	90,726
Insure	60,164	50,956
General	451,826	436,350
Total	96,298	78,886

### LIVESTOCK AT 68 MARKETS

Receipts in September, 1944, local kill, shipments, as reported by the War Food Administration, Office of Distribution:

CATTLE		Local	Ship-
Receipts	slaughter	ments	
September, 1944	2,105,730	986,900	1,105,670
September, 1943	2,006,509	863,138	1,113,816
5-yr. September av.	1,714,725	819,635	864,774

CALVES		
September, 1944	757,536	512,108
September, 1943	609,094	375,389
5-yr. September av.	629,405	343,925

HOGS		
September, 1944	2,303,805	1,597,003
September, 1943	2,840,802	1,924,246
5-yr. September av.	2,340,589	1,696,752

SHEEP AND LAMBS		
September, 1944	3,420,800	1,818,866
September, 1943	4,248,256	1,865,424
5-yr. September av.	3,122,037	1,271,883

### CALIFORNIA SLAUGHTER

Meat food products produced during the month were:

	No.
Cattle	13,254
Calves	22,619
Hogs	16,256
Sheep	19,021

State-inspected kill of livestock for September, 1944:

	Lbs.
Sausage	1,840,906
Pork and beef	2,282,773
Lard and substitutes	129,731
Total	4,233,410

# WILSON'S NATURAL SAUSAGE CASINGS

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# LIVESTOCK MARKETS

Weekly Review

## Some Reduction Seen in Lamb Feeding Operations

The number of lambs and sheep to be fed for the coming winter and spring market will probably be somewhat smaller than the number fed a year earlier, according to the Department of Agriculture. However, indications as to the volume of lamb feeding from developments to October 1 this year give a much less certain basis for conclusions than in most years. Present indications point to a considerable decrease in the number of lambs fed in feed lots in the Corn Belt states, partly offset by a substantial increase in the number finished on wheat pastures in Kansas; not much change in the number fed in the 11 western states and some increase in the total in other states, mostly in the Texas wheat pasture sections.

Shipments of feeder lambs into the Corn Belt states in September were only about 85 per cent as large as in September last year and were much the smallest for the month in six years. For the three months, July through September, such shipments were also only 85 per cent of the preceding year and 80 per cent of the five-year (1939-43) average. Compared with last year the three months' totals for Ohio, Indiana, Michigan, Minnesota and South Dakota were down sharply, for Iowa, Nebraska and Missouri were down moderately; and for Illinois, Wisconsin and Kansas were increased.

The movement of feeder lambs into the wheat pasture sections of Kansas during October and November will be the most important factor in determining the total number of lambs that will be finished in the Corn Belt states this season. Shipments into Kansas in September were larger this year than last but were only about half as large as in September, 1942.

Reports from the western states indicate that the number of lambs and sheep

fed in these states may be about the same as last year. Colorado, the principal feeding state, is expected to feed about as many lambs as last year. Many more lambs were contracted for northern Colorado before September this year than last and feeding in this area may be larger this year but it seems probable that there will be a considerable reduction in the Arkansas Valley and not much change in the total in other areas.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, September, 1944, by stations:

	Cattle	Calves	Hogs	Sheep
<b>NORTH ATLANTIC</b>				
New York, Newark and Jersey	46,816	57,308	106,951	233,275
City				
Baltimore & Phila.	17,098	4,981	101,192	8,339
<b>NORTH CENTRAL</b>				
Ciati., Cleve. & Indpls.	46,022	16,527	215,419	36,081
Chicago, Elburn	135,657	42,963	305,769	232,235
St. Paul-Wis. Group	117,827	82,744	267,861	122,598
St. Louis Area	76,388	71,137	298,542	53,113
St. Louis City	42,860	11,060	78,856	70,670
Omaha	87,921	16,313	145,766	186,176
Kansas City	100,232	51,037	132,743	140,618
Iowa & So. Minn.	73,900	36,475	506,221	180,684
<b>SOUTHEAST</b>	33,727	24,677	68,616	94
SO. CENT.				
WEST	125,042	113,060	173,668	224,476
ROCKY MOUNTAIN	32,923	11,153	53,654	74,737
PACIFIC	74,450	16,697	100,248	165,468
All other stations	287,452	105,972	902,082	274,077
<b>TOTAL</b>				
Sept., 1944	1,310,310	753,123	3,520,588	2,002,641
TOTAL	1,439,198	756,149	4,145,212	1,923,765
Sept., 1943	1,146,020	531,906	4,173,978	2,453,630
Av. Sept. 5-Yr.	1,000,186	466,259	3,398,140	1,870,397

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Wis. <sup>2</sup>Includes St. Louis Nat'l Stock Yards, E. St. Louis, Ill. & St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla. and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes St. Louis, Mo., Wichita, Kan., Oklahoma City, Okla., and Fort Worth, Tex. <sup>6</sup>Includes Denver, Colo., and Ogden, Salt Lake, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.



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It will be eight years next March since Birmingham was sent to Kansas City to become head cattle buyer there for Swift & Company, the title that he holds today.



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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, Oct. 21, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

1008 (soft & oily  
not quoted): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

### BARROWS AND GILTS:

Good and choice:  
120-140 ..... 12.75-14.50 13.25-14.50  
140-160 ..... 14.00-14.75 14.25-14.70 14.00-14.45 13.50-14.25 14.45 only  
160-180 ..... 14.75 only 14.70 only 14.45 only 14.00-14.50 14.45 only  
180-200 ..... 14.75 only 14.70 only 14.45 only 14.50 only 14.45 only  
200-220 ..... 14.75 only 14.70 only 14.45 only 14.50 only 14.45 only  
220-240 ..... 14.75 only 14.70 only 14.45 only 14.50 only 14.45 only  
240-270 ..... 14.00 only 13.95 only 13.70 only 13.75 only 13.70 only  
270-300 ..... 14.00 only 13.95 only 13.70 only 13.75 only 13.70 only  
300-330 ..... 14.00 only 13.95 only 13.70 only 13.75 only 13.70 only  
330-360 ..... 14.00 only 13.95 only 13.70 only 13.75 only 13.70 only

Medium:

100-220 ..... 13.75-14.50 14.00-14.50 13.75-14.45 13.25-14.40 14.00-14.25

### BOWS:

Good and choice:  
270-300 ..... 14.00 only 13.95 only 13.70 only 13.75 only 13.70 only  
300-330 ..... 14.00 only 13.95 only 13.70 only 13.75 only 13.70 only  
330-360 ..... 14.00 only 13.95 only 13.70 only 13.75 only 13.70 only  
360-400 ..... 14.00 only 13.95 only 13.70 only 13.65-13.75 13.70 only

Good:

400-450 ..... 14.00 only 13.95 only 13.70 only 13.65-13.75 13.70 only

450-500 ..... 13.90-14.00 13.95 only 13.70 only 13.65-13.75 13.70 only

Medium:

200-350 ..... 13.00-13.75 13.00-13.95 13.25-13.70 13.50-13.75 13.25-13.50

### LAUNTER CATTLE, VEALERS, AND CALVES:

#### STEERS, Choice:

700-900 ..... 17.00-18.00 16.25-17.25 16.25-17.50 16.00-17.50 16.25-17.50  
800-1100 ..... 17.25-18.35 16.25-17.50 16.50-18.00 16.25-17.75 16.50-17.75  
1100-1300 ..... 17.25-18.35 16.50-17.50 16.75-18.00 16.50-17.75 16.50-18.00  
1300-1500 ..... 17.25-18.35 16.50-17.50 16.75-18.00 16.50-17.75 16.50-18.00

#### STEERS, Good:

700-900 ..... 14.30-16.75 14.00-16.25 14.00-16.50 13.75-16.25 14.00-16.25  
800-1100 ..... 14.75-17.25 14.90-16.45 14.90-16.75 14.40-16.50 14.00-16.25  
1100-1300 ..... 14.75-17.50 14.25-18.50 14.75-16.75 14.25-16.50 14.00-16.25  
1300-1500 ..... 14.75-17.50 14.25-18.50 14.75-16.75 14.25-16.50 14.00-16.25

#### STEERS, Medium:

700-1100 ..... 11.00-14.75 10.75-14.00 10.75-14.25 11.00-14.25 11.00-14.00  
1100-1800 ..... 11.25-14.75 11.00-14.25 11.50-14.50 11.25-14.25 11.00-14.00

#### STEERS, Common:

700-1100 ..... 9.00-11.25 9.00-11.00 8.75-11.00 9.00-11.25 8.00-11.00

#### HEIFERS, Choice:

800-900 ..... 16.25-17.25 15.25-16.50 15.75-16.75 15.25-16.75 15.50-17.00  
900-1000 ..... 16.50-17.50 15.50-16.50 15.75-17.00 15.50-17.00 15.50-17.00

#### HEIFERS, Good:

800-900 ..... 14.25-16.25 12.75-15.50 13.75-15.75 12.50-15.50 13.00-15.50  
900-1000 ..... 14.25-16.50 13.00-15.50 13.75-15.75 13.00-15.50 13.00-15.50

#### HEIFERS, Medium:

800-900 ..... 9.50-14.25 9.50-13.00 9.50-13.75 9.75-13.00 10.00-13.00

#### HEIFERS, Common:

800-900 ..... 7.75-9.50 7.50-9.50 7.50-9.50 7.75-9.75 7.00-10.00

#### HEIFERS, All Weights:

Good ..... 13.00-14.25 11.00-12.25 10.75-12.75 11.00-12.75 10.00-12.50  
Medium ..... 9.75-13.00 8.50-11.00 8.50-10.75 8.75-11.00 8.00-10.00  
Cutter & com. ..... 5.50-9.75 5.50-8.50 5.75-8.50 5.50-8.75 5.50-8.00  
Canner ..... 4.50-5.50 4.00-5.50 4.75-5.75 4.00-5.50 4.00-5.50

#### HEIFERS (Yrs. Excl.):

Beef, good ..... 11.50-13.25 10.50-12.00 10.50-12.00 10.25-11.50 11.00-12.50  
Sausage, good ..... 9.50-11.50 9.50-10.50 9.50-10.50 9.25-10.00 9.00-10.00  
Sausage, med. ..... 8.75-10.50 8.00-9.50 8.25-9.50 8.25-9.25 8.00-9.00  
Saus., cut & com. ..... 7.75-8.75 6.00-8.00 6.50-8.25 7.00-8.25 5.50-8.00

#### HEALERS:

Good & choice ..... 14.50-16.00 12.75-14.00 12.00-14.50 12.50-14.00 13.00-15.00  
Common & med. ..... 10.50-14.50 10.25-12.75 8.00-12.00 8.50-12.50 7.50-13.00  
Calf, 75 lbs. up ..... 8.50-10.50 6.00-10.25 6.50-8.00 6.00-8.50 5.00-7.50

#### ALVERS, 500 lbs. down:

Good & choice ..... 11.25-13.00 11.25-13.00 10.00-13.00 11.00-13.50 11.00-13.00  
Common & med. ..... 7.50-11.50 8.00-11.25 7.50-10.00 8.00-11.00 7.50-11.00  
Calf ..... 6.00-7.50 5.50-8.00 6.00-7.50 6.00-8.00 5.00-7.50

#### DAUGHTER LAMBS AND SHEEP:

##### AMIDES, CHOICE (Closely Sorted)

Good & choice ..... 14.00-14.40 13.25-14.25 14.00-14.50 13.50-14.65 13.50-14.25  
Medium & good ..... 12.00-13.75 11.00-13.00 12.25-13.75 12.25-13.25 10.50-13.25  
Common ..... 10.00-11.75 8.50-10.75 9.50-11.75 10.00-12.00 9.00-10.25

##### LG. WETHERS:

Good & choice ..... 11.75-12.50 ..... 11.25-12.00 11.00-11.00 10.75-12.00  
Medium & good ..... 10.25-11.50 ..... 10.00-11.00 10.00-11.00 9.50-10.50

##### WEES:

Good & choice ..... 5.50-6.00 4.00-5.25 5.00-5.25 5.50-6.15 5.25-5.75  
Common & med. ..... 4.25-5.25 2.60-4.00 3.75-4.75 3.50-5.25 3.00-5.00

##### BEDDING LAMBS (Range):

Good & choice ..... 11.75-13.25 ..... 12.00-12.75

## THE E. KAHN'S SONS CO. CINCINNATI, O.

### "AMERICAN BEAUTY" HAMS AND BACON

#### Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Represented by

BOSTON 9—P. G. Gray Co., 148 State St.

CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg.

NEW YORK 14—J. W. Laughlin, Harry L. Mehan, 441 W. 13th St.

PHILADELPHIA 6—Karl McAdams, 38 N. Delaware Ave

WASHINGTON 4—Clayton P. Lee, 1108 F. St. S. W.

## SAVE MONEY WITH NIAGARA EQUIPMENT

### SAVES TIME, MONEY AND SPACE

NIAGARA Air Conditioning Fan Coolers with high air velocity, permit economical refrigerant temperatures and give constantly uniform, correct storage temperature. They save operating time, cut food preservation expense.

Niagara "No Frost" prevents frosting of cooler coils, saves loss of capacity, prevents shut-downs of equipment—completely automatic.

Representatives in principal cities. Address inquiries to

### NIAGARA BLOWER COMPANY

GENERAL SALES OFFICE

6 E. 45th STREET NEW YORK-17, N. Y.

57 W. Van Buren St. Fourth & Cherry Bldg. 673 Ontario St.

CHICAGO-4, ILL. SEATTLE-4, WASH. BUFFALO-7, N.Y.

\* District Engineers in Principal Cities





# PREFERRED PACKAGING SERVICE

CELOPHANE GLASSINE  
GREASEPROOF PARCHMENT  
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.  
RHINELANDER, WISCONSIN

CREATORS - DESIGNERS - MULTICOLOR PRINTERS

B.I.I. EST. 13  
**PHILADELPHIA BONELESS BEEF CO.**  
223 Callowhill Street Philadelphia 23, Pa.  
RECEIVERS OF  
Straight and Mixed Carload Shipments  
**BEEF AND PORK**



Liberty  
Bell Brand

Hams-Bacon-Sausages-Lard-Scrapple  
E. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

**DOLE**  
VACUUM PAK  
COOLING & FREEZING UNITS  
CHICAGO

**Wilmington Provision Company**  
Slaughterers of  
CATTLE - HOGS - LAMBS - CALVES  
**TOWER BRAND MEATS**  
U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE

GRIND YOUR BY-PRODUCTS

The Profitable  
Gruendler Way



**HASHER**  
recommended  
for Carcasses  
and Greasy  
Waste, Refuse  
"Our 59th Year"

**GRUENDLER**  
CRUSHER and PULVERIZER CO.  
2915-17 North Market St., ST. LOUIS (6), MO.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Oct. 14, 1944.

### CATTLE

	Week ended	Prev. week	Cor. week,
Oct. 14	20,187	23,180	20,393
Kansas City	26,101	27,440	25,226
Omaha*	26,921	27,082	21,212
East St. Louis	14,987	14,399	18,202
St. Joseph	17,065	13,012	12,721
Sioux City	10,703	11,073	10,688
Wichita*	6,916	4,381	6,801
Philadelphia	2,164	2,293	2,119
Indianapolis	1,966	1,840	2,379
New York & Jersey City	12,054	12,390	9,169
Oklahoma City	20,371	15,303	22,436
Cincinnati	6,662	1,389	4,441
Denver	9,524	9,375	6,616
St. Paul	17,497	17,256	14,962
Milwaukee	4,353	4,386	5,820
Total	196,413	184,806	181,212

\*Cattle and calves.

	HOGS
Chicago	76,091
Kansas City	38,325
Omaha	31,521
East St. Louis	63,322
St. Joseph	20,461
Sioux City	15,940
Wichita	5,106
Philadelphia	11,908
Indianapolis	20,513
New York & Jersey City	48,257
Oklahoma City	8,251
Cincinnati	55,594
Denver	8,484
St. Paul	19,771
Milwaukee	7,634
Total	391,118

Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

### SHEEP

	CHICAGO	KANSAS CITY	OMAHA	EAST ST. LOUIS	ST. JOSEPH	SIOUX CITY	WICHITA	PHILADELPHIA	INDIANAPOLIS	NEW YORK & JERSEY CITY
Chicago	14,006	11,076	42,221	41,221	41,984	24,314	24,314	24,314	24,314	24,314
Kansas City	35,695	41,700	46,121	46,121	46,121	44,319	44,319	44,319	44,319	44,319
Omaha	35,772	41,958	46,584	46,584	46,584	44,784	44,784	44,784	44,784	44,784
East St. Louis	15,777	14,002	25,663	25,663	25,663	25,663	25,663	25,663	25,663	25,663
St. Joseph	28,631	21,295	32,490	32,490	32,490	32,490	32,490	32,490	32,490	32,490
Sioux City	21,019	23,826	30,569	30,569	30,569	30,569	30,569	30,569	30,569	30,569
Wichita	2,158	1,757	2,965	2,965	2,965	2,965	2,965	2,965	2,965	2,965
Philadelphia	3,678	5,585	15,189	15,189	15,189	15,189	15,189	15,189	15,189	15,189
Indianapolis	3,337	2,892	25,254	25,254	25,254	25,254	25,254	25,254	25,254	25,254
New York & Jersey City	55,587	57,116	72,132	72,132	72,132	72,132	72,132	72,132	72,132	72,132
Oklahoma City	4,927	5,642	4,916	4,916	4,916	4,916	4,916	4,916	4,916	4,916
Cincinnati	983	477	1,127	1,127	1,127	1,127	1,127	1,127	1,127	1,127
Denver	17,220	16,864	22,720	22,720	22,720	22,720	22,720	22,720	22,720	22,720
St. Paul	32,649	28,438	33,678	33,678	33,678	33,678	33,678	33,678	33,678	33,678
Milwaukee	780	1,066	2,370	2,370	2,370	2,370	2,370	2,370	2,370	2,370
Total	272,219	269,674	565,311	565,311	565,311	565,311	565,311	565,311	565,311	565,311

\*Not including directs.

### NEW YORK LIVESTOCK

Livestock prices at Jersey City, Oct. 14, 1944:

#### CATTLE:

Steers, med. & gd...	15.40
Steers, com. & med...	13.25
Cows, gd...	14.75
Cows, com...	10.00
Cows, cut. & com...	6.50@ 9.00
Cows, com. & gd...	5.25@ 6.00
Bulls, com. & med...	8.00@ 10.00

#### CALVES:

Vealers, gd. & ch...	\$18.00@19.00
Vealers, com...	11.00@16.50
Calves, gd. & ch...	13.50@15.00
Calves, med. & gd...	10.00@12.50
Calves, com. & gd...	8.00@ 9.50

#### HOGS:

Gd. & ch., 100-240 lb...	14.75
Sows.....	12.00@13.00

#### LAMBS:

Lambs, gd. & ch...	\$15.25
Lambs, com. ....	11.00

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Oct. 14, 1944:

Cattle Calves Hogs Sheep

Salable ... 1,947 8,247 1,130 5,576

Directs incl. 18,142 17,375 23,881 54,595

Previous week:

Salable ... 1,896 2,478 988 2,352

Directs incl. ... 7,975 17,495 27,855 53,588

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., October 19—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, the hog market was fully steady.

Hogs, good to choice: 180-240 lb. .... \$12.00@12.50 180-240 lb. .... \$12.00@12.50 240-360 lb. .... \$14.25@14.75 240-360 lb. .... \$14.25@14.75

Receipts of hogs at Corn Belt markets for the week ended October 19:

Hogs: 270-300 lb. .... \$12.45@12.75 400-550 lb. .... \$13.30@13.50

Hogs, good to choice: 180-240 lb. .... \$12.00@12.50 240-360 lb. .... \$14.25@14.75

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Department  
Distribution  
(con't.)

October  
concentra-  
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Minnesota, the  
fully steady

Purchases  
of livestock by packers  
principal centers for the week  
ending Saturday, Oct. 14, 1944, as  
reported to the NATIONAL PROV-  
ISIONER.

## PACKERS' PURCHASES

Purchases of livestock by packers  
principal centers for the week  
ending Saturday, Oct. 14, 1944, as  
reported to the NATIONAL PROV-  
ISIONER.

### CHICAGO

Armour . 5,200 hogs; Swift, 1,721  
Wilson . 2,470 hogs; Western,  
1,455 hogs; Agri . 2,540 hogs; Ship-  
pers . 4,254 hogs; Others . 17,926 hogs.  
Total: 20,187 cattle; 5,288 calves;  
17,704 hogs; 14,006 sheep.

### KANSAS CITY

Armour . 5,116 3,176 8,362 11,823  
Wilson . 2,470 2,126 6,473  
Dohdy . 4,477 2,126 6,473  
Swift . 3,068 3,874 2,384 12,286  
Flem . 3,642 2,107 2,000 2,973  
Campbell . 2,250 1,072 1,892 8,202  
Others . 11,250 1,072 1,892 36,757  
Total 29,750 11,855 11,390 36,757

### OMAHA

Armour . 7,259 6,565 11,997  
Wilson . 5,619 4,413 6,072  
Dohdy . 4,828 3,680 7,621  
Swift . 2,586 3,073 2,661  
Others . 5,447 1,072 1,892 36,757  
Cattle and calves: Kroger, 982;  
Mohr, Beef, 530; Eagle, 48; Greater  
Omaha, 177; Hoffman, 80; Rothschild,  
105; Roth, 240; South Omaha, 1,285;  
Merchants, 47.

Total: 23,980 cattle and calves,  
23,178 hogs and 28,531 sheep.

### E. ST. LOUIS

Armour . 3,394 3,817 6,931 6,709  
Swift . 4,829 5,843 5,040 6,700  
Others . 2,154 3,787 1,177  
Dohdy . 2,011 1,072  
Flem . 2,368 1,072  
Krey . 1,220 1,072  
Hoff . 777 1,072  
Others . 3,518 4,202 11,192 2,710  
Hogs Sheep

Total 27,780 13,502 33,906 17,386

### ST. JOSEPH

Armour . 4,631 2,056 8,572 15,503  
Wilson . 2,700 2,578 7,715 5,195  
Swift . 2,223 494 2,637 5,557  
Others . 4,113 276 2,001 4,011  
Total 12,450 4,910 18,288 24,790  
Not including 1,817 cattle, 1,019  
calves, 8,941 hogs and 7,942 sheep  
bought direct.

### SIOUX CITY

Armour . 4,742 447 4,004 6,395  
Wilson . 5,724 290 4,067 7,906  
Swift . 2,823 494 2,637 5,557  
Others . 468 16 18 1,220  
Hogs Sheep

Total 18,671 1,818 13,868 24,880

### OKLAHOMA CITY

Armour . 5,706 4,016 3,094 1,056  
Wilson . 5,222 4,054 8,195 1,074  
Swift . 3,882 14 852 1,056  
Others . 382 14 852 1,056  
Total 11,900 8,084 7,051 2,130  
Not including 378 cattle, 1,200 hogs  
and 2,847 sheep bought direct.

### WICHITA

Armour . 3,062 1,508 4,000 2,155  
Dohdy . 1,000 1,000 1,000 1,000  
Others . 1,000 1,000 1,000 1,000  
Total 9,906 1,508 5,922 2,380

### CINCINNATI

Armour . 1,615 578 579 363  
Wilson . 1,515 578 579 363  
Dohdy . 15 385 385 385  
Others . 204 61 8,591 1,056  
Total 9,906 1,508 5,922 2,380  
Not including 1,141 cattle, 1,947  
calves, 1,284 hogs and 4,041 sheep  
bought direct.

Total 5,081 1,592 18,052 5,890  
Not including 1,622 cattle and 2,296  
hogs direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	8,520	5,668	2,122	8,259
Swift	3,905	6,247	2,328	9,549
Blue				
Bonnet	308	111	360	45
City	728	160	914	13
Rosenthal	216	18	97	13
Total	8,487	12,204	5,821	18,166

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,871	1,115	8,091	15,921
Swift	1,636	1,049	2,995	15,112
Cudaby	1,382	408	1,648	5,984
Others	2,363	231	1,206	700
Total	7,252	2,803	9,027	37,017

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,896	5,281	8,342	10,782
Cudaby	960	950	950	4,228
Swift	6,132	6,634	11,429	17,689
Others	11,319	923	1,206	1,206
Total	21,777	18,788	19,771	32,649

### TOTAL PACKER PURCHASES

	Week ended	Cor. week.
Cattle	106,541	184,576
Hogs	201,483	165,441
Sheep	234,563	207,490

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 13.	3,616	1,747	7,577	3,629
Oct. 14.	1,584	987	3,396	7,110
Oct. 15.	21,025	2,045	10,706	10,277
Oct. 17.	7,975	1,617	18,670	9,778
Oct. 18.	10,610	1,303	14,123	11,256
Oct. 19.	6,300	1,000	14,500	14,500

	8		
so far, Oct. 13	7,185	57,009	37,812
Wk. ago, Oct. 12	5,719	52,601	39,255
1943	4,867	26,704	51,597
1942	3,845	70,541	46,082

\*Including 5,551 cattle, 1,567 calves, 25,677 hogs and 16,963 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 14.	766	28	124	36
Oct. 15.	5,370	180	894	2,359
Oct. 17.	2,588	354	1,263	1,129
Oct. 18.	4,696	301	549	590
Oct. 19.	2,000	100	500	200

	8		
so far, Oct. 13	885	3,206	4,046
Wk. ago, Oct. 12	506	3,212	3,239
1943	15,970	717	8,772
1942	14,830	1,068	8,797

	Year	1944	1943	
Cattle	1,873,363	1,658,216	221,845	162,018
Calves	4,833,580	4,320,572		
Hogs	186,825	213,688		
Sheep	130,840	171,770		

	1944	1943
Cattle	1,873,363	1,658,216
Calves	4,833,580	4,320,572
Hogs	186,825	213,688
Sheep	130,840	171,770

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## GET HIGHEST PRICES ALLOWED

### WITH NEVERFAIL 3-DAY HAM CURE

Today your customers demand the best. NEVERFAIL 3-Day Ham Cure enables you to turn out a supremely good product . . . a ham that readily commands the highest price you are permitted to ask. Only NEVERFAIL 3-Day Ham Cure gives you that fragrant, aromatic, pre-seasoned goodness. Write us!



## H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Canadian Plant, Windsor, Ontario

Local and Western Shippers Pittsburgh, Pa.

## HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

### BEEF • VEAL • PORK • LAMB

### HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce

Boston, Mass.

F. C. Rogers Co.

Philadelphia, Pa.

A. L. Thomas  
Washington, D. C.

Local and  
Western Shippers  
Pittsburgh, Pa.



The Original Philadelphia Scrapple

by

## John J. Felin & Co., Inc.

### Pork and Beef Packers

"Glorified"

## HAMS • BACON • LARD • DELICATESSEN

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*Rath's*  
from the Land O' Corn

### BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cuts of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Distribution, War Food Administration.)

### WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending October 14, 1944.	3,933	1,389	443
	Week previous	3,693	1,399	455
	Same week year ago	4,726	1,059	822
COWS, carcass	Week ending October 14, 1944.	3,883	2,775	1,705
	Week previous	3,457	2,502	2,252
	Same week year ago	2,160	2,525	2,463
BULLS, carcass	Week ending October 14, 1944.	653	43	261
	Week previous	1,201	95	333
	Same week year ago	252	205	72
VEAL, carcass	Week ending October 14, 1944.	11,590	1,907	900
	Week previous	10,598	2,079	749
	Same week year ago	11,540	1,210	1,586
LAMB, carcass	Week ending October 14, 1944.	43,960	15,516	15,620
	Week previous	40,619	11,855	25,630
	Same week year ago	35,600	7,829	16,461
MUTTON, carcass	Week ending October 14, 1944.	9,212	1,671	2,855
	Week previous	13,872	1,453	2,625
	Same week year ago	7,204	8,778	2,823
PORK CUTS, lbs.	Week ending October 14, 1944.	1,283,175	310,901	43,430
	Week previous	1,120,024	311,173	67,452
	Same week year ago	1,224,775	212,221	69,757
BEEF CUTS, lbs.	Week ending October 14, 1944.	723,750	...	...
	Week previous	337,570	...	...
	Same week year ago	436,246	...	...
<b>LOCAL SLAUGHTERS</b>				
CATTLE, head	Week ending October 14, 1944.	11,994	2,164	...
	Week previous	12,351	2,293	...
	Same week year ago	10,567	2,119	...
CALVES, head	Week ending October 14, 1944.	12,579	2,302	...
	Week previous	15,516	2,586	...
	Same week year ago	13,549	2,175	...
HOGS, head	Week ending October 14, 1944.	47,715	11,908	...
	Week previous	52,115	12,526	...
	Same week year ago	47,580	13,180	...
SHEEP, head	Week ending October 14, 1944.	56,233	3,678	...
	Week previous	56,744	3,585	...
	Same week year ago	67,285	4,787	...

Country dressed product at New York totaled 4,049 veal, 8 hogs and 286 lambs. Previous week, 4,304 veal, 21 hogs and 283 lambs in addition to that shown above.

## Animal Disease Losses

(Continued from page 13.)

and labor are also benefited, providing a broader local market for meat and dairy and poultry products.

The speaker declared that the livestock and meat industry "is putting more effort and more money into promoting the consumption of meat than ever before in history," citing the AMI educational campaign, efforts of individual packers and the research and educational activities of the National Live Stock and Meat Board.

"We are most fortunate," declared Wilson, "in the livestock and poultry industry. We have the 'know-how' to make great strides in conservation and more efficient production. . . . We have the benefit of the valuable research of the U. S. Department of Agriculture and the state experiment stations."

Among the primary sources of meat animal losses in Oklahoma, Wilson listed baby pig deaths, hog cholera, cattle grubs, Bang's disease, mastitis, screwworms, blackleg, internal parasites in sheep and animal bruises. With three pigs dying out of each ten farrowed, Wilson explained that the saving of one animal would reduce the overhead on the entire farrowing by 14 per cent.

Over two million hogs died from hog cholera in 1942, the speaker stated, adding: "The fact is that if we practiced

## WEEKLY INSPECTED KILL

Slaughter of hogs in federally inspected plants for week ended October 14 showed a slight increase over a week ago, the first indications that slaughter is on the upswing. Meanwhile, cattle and calf slaughter was down slightly while calf kill moved a little higher.

	Cattle	Calves	Hogs
NORTH ATLANTIC			
New York, Newark, Jersey City	12,054	12,517	48,257
Baltimore, Philadelphia	4,107	940	22,394
NORTH CENTRAL			
Cincinnati, Cleveland, Indianapolis	12,372	5,276	50,476
Chicago, Elburn	36,214	12,401	74,001
St. Paul-Wisconsin Group <sup>1</sup>	29,569	29,508	54,469
St. Louis Area <sup>2</sup>	18,925	19,343	62,322
Sioux City	10,705	4,526	15,940
Omaha	21,501	5,420	31,521
Kansas City	26,101	10,228	38,325
Iowa & So. Minn. <sup>3</sup>	17,664	12,062	184,361
SOUTHEAST <sup>4</sup>	8,724	6,633	14,881
SOUTH CENTRAL WEST <sup>5</sup>	30,758	32,178	42,187
ROCKY MOUNTAIN <sup>6</sup>	7,553	3,550	10,300
PACIFIC <sup>7</sup>	19,946	3,814	21,219
Total	256,192	159,066	654,573
Total prev. week	262,421	152,215	622,388
Total last year	235,271	114,777	502,049

<sup>1</sup>Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Minn. <sup>3</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>4</sup>Includes St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Tex. <sup>5</sup>Includes Denver, Colo., Ogden and Salt Lake, Utah. <sup>6</sup>Includes Los Angeles, San Francisco, San Jose, Sacramento, Vallejo, Calif. <sup>7</sup>Includes Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Atlanta, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Decatur, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended Oct. 13	3,100	1,942	14,150
Last week	2,529	1,733	15,150
Last year	2,613	1,257	13,500

all we knew about cholera control, it could be eliminated as a serious problem in our swine industry." According to Wilson, more than two-thirds of the beef and dairy cattle originating in the Oklahoma area have grubby hides, which is considerably above the national average. Recognition of the importance of cattle grub losses, the packer executive said, has reached the point where national and state enabling legislation, providing financial support, is entitled to consideration.

## Bang's Disease Toll

Citing it as the "number 1" problem of the cattle industry, Wilson said that Bang's disease in 1942 caused losses to producers amounting to about \$30,000,000, while mastitis is estimated to have cut dairy herd production as much as 20 per cent in many instances during the same year. Producers can go far toward controlling mastitis, he said, by sound management practices and prompt isolation or disposal of infected animals. Screwworm losses in the U. S., declared Wilson, amount to about \$10,000,000 annually.

Speaking of internal parasites of sheep, which he described as the most serious problem confronting the nation's sheep and lamb industry, Wilson said: "You sheep men will be interested in knowing that 45 per cent of the sheep slaughtered last year at our plant here in Oklahoma City were so heavily in-

fected with nodular disease that the entire intestinal tract had to be taken. This means that the production of surgical sutures from sheep slaughtered in this plant last year was reduced nearly one-half." He cited the relatively new drug, phenothiazine, as the most successful treatment for nodular worms and stomach worms in sheep.

The speaker contended that at least 50 million lbs. of meat were wasted in the U. S. in 1942 because of bruising, an amount of meat equivalent to a meatless day for all consumers in the year. "About half of this loss," he explained, "is due to dead and crippled livestock, with which you are more familiar. The other 25 million lbs. is the meat that has to be trimmed off dressed carcass and used for other purposes."

## HOG-CORN RATIO

The hog-corn price ratio at Chicago in September, 1944, based on barrows and gilts was 12.7, compared with 14.0 in August, 1944 and 14.0 in September, 1943. Average price received for the hogs in September, 1944, was \$16.50 compared with \$14.58 in August, \$14.94 in September, 1943. During September, 1944, No. 3 yellow corn quoted at the ceiling of 115.50 bushel. In August, 1944, the price was 115.50c and in September, 1943, the price was 106.50c.

# CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## Position Wanted

### SAUSAGE FOREMAN

Completely experienced and capable of producing sausages, leaves, and specialties of unusual quality and low production cost. Able to take full charge. Superior men and give complete satisfaction. At least 15 years of finest, practical experience. Very reliable, married, draft deferred. W-814. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: SUPERINTENDENT or assistant superintendent. Capable of taking full charge of beef or pork operations. 20 years' experience. College education, excellent reference, available at once. Must be permanent. W-862. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN wants place. Familiar with and pork artery pumping method. \$100 per month. W-862. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES REPRESENTATIVE: With following in Newark, N. J., and vicinity. Jobbing and large retail accounts. Provisions, canned meats, dry sausages, hams, bacon, also full packinghouse commodities. Present or postwar connection. References. Commission. W-870. THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Food Advertised at All Ga.; DRAFTSMAN: Twenty years' experience. Beef cuts and boneless beef. Sales and production. W-869. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Calves: Redman St., Chicago 5, Ill.

## Miscellaneous

MEAT PACKERS: Would you be interested in buying your company and its products promptly to be taken off the market? Your company is efficiently represented in the important Philadelphia, N. J., New Jersey, Delaware and eastern Maryland territories? WE KNOW THE SALES MARKETS, CLASS AND RETAIL, WHOLESALEERS, JOBBERS, ETC. CAN HANDLE BEEF, LAMB, VEAL, HAM, BACON, PORK AND PROVISIONS. Two thoroughly experienced executive and sales packinghouse men ready to serve you at once and/or plan your postwar distribution. Would consider also line packhouse supplies and equipment. Write W-838. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE PACKERS: Wish to contract for your hog casings either green or cleaned. Will pay top prices. W-862. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Plant Wanted

WANTED: Medium size sausage manufacturing plant in Michigan or Ohio. Give details as to equipment, capacity and rental or sales price. W-768. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Help Wanted

FOREMAN: Experienced canning and sausage making for food processing plant located near New York City. Must be able to handle help efficiently. W-866. THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

A midwestern plant wants a man who can qualify as a manager or superintendent and knows livestock and dry rendering. W-867. THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Time-study man for permanent position. Old reliable concern. Packinghouse experience preferred. W-868. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Three all-around butchers. Good working conditions. Permanent job. Modern plant located in southwestern Idaho. Best hunting and fishing in U.S. Write or wire Idaho Meat Packers, Caldwell, Idaho.

WANTED: Medium sized middle eastern packer opening for an experienced plant superintendent who can handle all departments and control costs of production. This is a permanent position with good post-war possibilities. W-867. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage superintendent to take charge of large modern sausage kitchen in midwest. Give full particulars as to age and experience. W-793. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage maker for a small plant in Wisconsin. Must know how to make full line of sausage. Good pay for right man. W-860. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: All-around butcher to take charge of killing floor and cutting room. Draft exempt. Must be strictly sober. Give references and salary expected. J. F. Schneider & Son, Inc. Box 335, Midway, Ky.

INDUSTRIAL ENGINEER for pork packing plant, operating all incidental departments including sausage. Familiar with standard costs and production, time study, departmental breakdowns, etc. Give full particulars as to experience and salary expected. W-871. THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

SALESMAN: To sell curing salts, binders, seasonings, etc. to sausage makers and meat packers. Must know trade. Liberal drawing account. Attractive commissions. Chicago territory. Write Box 923, Suite 617, 1467 Broadway, New York, N. Y.

WANTED: All-around butcher for killing floor and cutting room. Draft exempt. Must be strictly sober. Give references and salary expected. Alpena Packing Company, Alpena, Michigan.

MAN WANTED: To handle wholesale beef, veal, pork and lamb. Fulton Market, Chicago. Good opportunity. Salary and commission. W-872. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15¢ each. "Position Wanted," special rate: minimum 20 words \$2.00, additional words 10¢ each. Count address or box number as four words. Headline 75¢ extra. Listing advertisements 75¢ per line. Displayed; \$7.50 per inch. 10% discount for 3 or more insertions.

## Help Wanted

WANTED: Experienced chopper for middle size sausage plant in Chicago. Steady postwar work with good future opportunities. W-878. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Sales Manager Wanted

Large independent wholesale food products corporation prefers man experienced in canned meats and dairy products. Give full particulars. W-874. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment for Sale

### MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—4x3 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—#24 Meat grinders; 1—#27 Buffalo Silent Cutter; 1—Creasy #152-Y Ice Breaker. Inspect our stock at 235 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: Horizontal and vertical retorts and other food packing machinery. Ashley Mixon Canning Machinery Exchange, Plainview, Texas. LD telephone 822.

Red hot linker, Model C, No. 88, 1/4 h.p. 110 volts. Will stuff 350# per hour. A-1 condition. \$200.00 f.o.b. Spokane. Carstens Packing Company, Spokane, Wash.

1—Beef casing cleaner—M.D.; 1—Beef high-pressure pump—M.D.; 1—6x8 dry rendering cooker; 2—4x7 dry rendering cookers; 1—500-ton cracking press; 1—bone crusher, mechanical No. 11. Keating Equipment Company, 30 Church St., Rector 2-5355, New York 7, N. Y.

FOR SALE: Rochester Engineer & Centrifugal Corp. drying machine for drying wet green hog or sheep casings or wet laundry. No. 17" Monel metal Monex extractor complete with motor and control for 220 volts, 60 cycle, 3 H.P. In first-class condition. Price \$195.00 f.o.b. Wilmington, Delaware.

Chicago Link-Belt bacon slicer, Westinghouse motor, 1 H.P., 3 phase, 60 cycle, 1100 R.P.M. Sets on table. No stand. Price \$195.00 f.o.b. Wilmington, Delaware. Wilmington Provision Company, Wilmington, Del.

1—ice crusher with motor and hopper, like new, \$95.00; 20—hanging sausage cages for 42" sticks, good condition, each \$15.00. W. F. Thiele Company, 425 W. McKinley Ave., Milwaukee 12, Wis.

**GET ACTION—USE  
NATIONAL PROVISIONER "CLASSIFIEDS"**

**Invest in VICTORY and AMERICA**

**BUY ANOTHER WAR BOND**

★ ★ ★ AND KEEP IT! ★ ★ ★ ★

# Meat and Gravy

Although familiar with the many meat plant uses for scales, packers may not know how scales can be utilized to determine—without delay—the amount of honey produced daily by an active colony of 60,000 bees. A platform scale large enough to support a beehive housing a full strength colony is worthwhile beekeeping equipment, according to Dr. C. L. Farrar of the U. S. Department of Agriculture. Few inexperienced persons will guess—and many experienced beekeepers do not realize—that a hive may increase in weight from 12 to 20 lbs. a day, or even more, when all conditions are favorable. Daily gains of from 5 to 10 lbs. indicate a good honeyflow, but gains of 3 lbs. or less mean either a poor flow or poor management of the colonies.



Friday, October 13, could hardly be called an unlucky day for Ray Gene Cinnamon of Garber, Okla. On that day, Ray's 1,095-lb. purebred Shorthorn steer netted him a record \$8,847 at the 4-H and Vocational club fat stock show held as a part of the American Royal livestock event in Kansas City. The animal was bought by the American Meat Co., Kansas City, for \$6.25 per lb., as a gift to Boys' Town, with extra sales money added by a further sale on behalf of the unique Nebraska community.



One of the strangest groups of internees of this war is made up of 24 Canadian cows which ran afoul of Bermuda's laws and have been put behind barbed wire for the duration in Hamilton, Bermuda. The bovine prisoners, arriving by ship recently, had not been immunized against Bang's disease and tuberculosis. Under strict interpretation of the law they could not be landed. Authorities relented enough to let them ashore, with the proviso that they be penned in an internment camp—literally. The cows' detention quarters had been used earlier in the war for that purpose.



## Out of the Past . . .

(Based on information from the files of THE NATIONAL PROVISIONER)

Back at the turn of the century—January 6, 1900, to be exact—THE NATIONAL PROVISIONER decided that it was time to explode “the popular idea that we import the bulk of our sausages from Germany.” Contending that this was far from the truth, the Provisioner pointed out that “we export a surprisingly large amount of sausages to Europe and especially to Germany. . . . There are more than 30,000 sausage makers in the United States, big and little, exclusive of farmers, but inclusive of butchers and delicatessen dealers, who manufacture anywhere from dozens of pounds to tons of sausages daily. The largest manufacturer of this product in this country turns out 150,000 lbs. per day during the busy season. . . . There are several sausage manufacturers in the United States who make from 20,000 to 60,000 lbs. per day in the busy sausage season. . . . We are large eaters and large exporters of this product.”

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*While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this issue.*

*The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandize more profitably. Their advertisements offer opportunities to you which you should not overlook.*

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